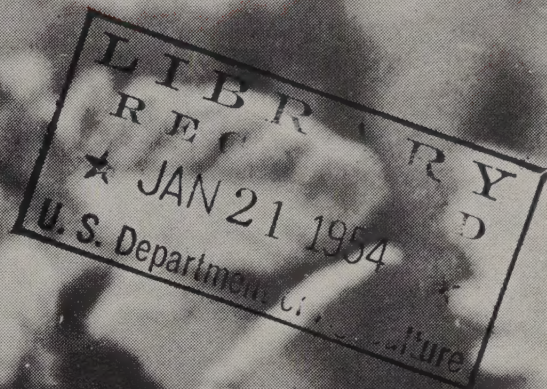


62.67

# **TOMATO PROGRESS**

## **1954**



### **ANGORA TOMATO**

(68 Day)

**Most Beautiful Plant in the  
Vegetable Garden**

Named ANGORA because leaves and stems are covered with a downy grayish white fuzz and as fruits ripen a most beautiful sight unfolds as the velvety smooth, brilliant red tomatoes appear through the foliage. Plants make a most beautiful background setting for flowers. Mid-season maturity. Fruits are extremely solid, never crack and very mild in flavor. The indeterminate growth, very drought resistant, adapts it fine for staking. Packet postpaid 50 cents.

## **GLECKLERS SEEDMEN**

METAMORA, OHIO

Growers

Breeders

Importers



# Tomato Orchids



In reality there is no such thing. In our testing and study of tomato characteristics we had this rare and odd tomato having a faint similarity to an orchid, for observation. In our opinion it is nature's worst blunder in the tomato world. Botanically speaking, it is known as the tomato with protruding carpels. Small fruits ripen to a delicate shade of pink, very mild flavor and having a rubber like tough skin. Somewhat late in maturing, about in season with Rutgers. Vine growth very extensive, indeterminate. We are offering seeds at 25 cents per packet to those who desire to grow and observe it.

We decided to call them Tomato Orchids because of being grown by us in the year of 1953, the year we received hundreds of the most complimentary reports on our excellent tomato varieties and unusual interesting catalog and they came voluntarily. All of them were like orchids to us and it dawned upon us, maybe the Tomato Orchids were a symbol of appreciation of our fine tomato strains and the help we have given growers with better adapted varieties.

A CHANGE OF POLICY in sending out our yearly catalogs has been deemed necessary. A MINIMUM ORDER OF 25 CENTS IS REQUIRED during the year the catalog is mailed, to hold your address on our mailing list for future mailings.

*Merlin W. Gleckler*

Plant Breeder and Tomato Specialist

**GLECKLERS : Seedmen**

All tomato seed prices in this catalogue are postpaid within the U. S. and possessions.

Foreign shipments are only postpaid to the port of embarkation.

TERMS: CASH WITH ORDER. CHECKS BELOW ONE DOLLAR NOT  
ACCEPTABLE. MONEY ORDERS OK, ANY AMOUNT

GLECKLERS: SEEDMEN, GIVE NO WARRANTY, EXPRESS OR IMPLIED, AS TO THE PRODUCTIVENESS OF  
OF ANY SEEDS AND PLANTS WE SELL AND WILL NOT BE IN ANY WAY RESPONSIBLE FOR THE CROP.  
OUR LIABILITY IN ALL INSTANCES IS LIMITED TO THE PURCHASE PRICE OF THE SEEDS AND PLANTS





### MISSION DYKE (70 Days)

A new large fruited pink tomato, the most important, having so many desirable characteristics ever developed. Ancestry unknown but it was developed by a Kansas City, Mo., florist now deceased. Above photo is a typical fruit setting in the green stage. Vine growth large, indeterminate, vigorous healthy foliage, extremely disease and drought resistant. Fruits average about 14 ounces and 1½ pound fruits are common. Though very large most of the fruits have very smooth blossom ends and shoulders. Flavor delightful, very mild. Skin and flesh medium pink, solid and highly crack resistant. We had this strain tested in Puerto Rico in 1953, it performed wonderfully and resisted all of the unfavorable conditions the tropics could give it. If your market requires a large fruited pink, this is really IT.

Pkt. (about 600 seeds) 25c; ¼ oz. 90c; 1 oz. \$3.50; ¼ lb. \$11.75.

### CHESAPEAKE (75 Days)

#### Wilt Resistant

A new development from the University of Maryland. Vine growth indeterminate, medium size, foliage ample for fruit coverage. Very prolific yielder of large size fruits of very high quality and mild flavor. Maturity a few days later than Rutgers with better red color, firmer and having higher solids content. Although it was developed for late market in areas near the Chesapeake Bay and its tributaries has also been found adapted to Delaware, Pennsylvania and it performs excellent in northern Ohio.

Pkt. ⅛ oz. 25c; ¼ oz. 40c; 1 oz. \$1.20; ¼ lb. \$4.40; 1 lb. \$14.50.



### IT PAYS TO KEEP POSTED

In commercial vegetable production. We recommend the new AMERICAN VEGETABLE GROWER magazine, very authentic, with the largest illustrations of any publication in its field. Published monthly by the American Fruit Grower Publishing Co. Order your subscription from Glecklers Seedmen. Domestic rates, 1 year \$1.00; 3 years \$2.00. Foreign and Canada, \$1.50 per year.

Your catalog is most interesting.  
Jan. 17, 1953

Mr. Geo. H. Melnik, Deerfield, Mass.

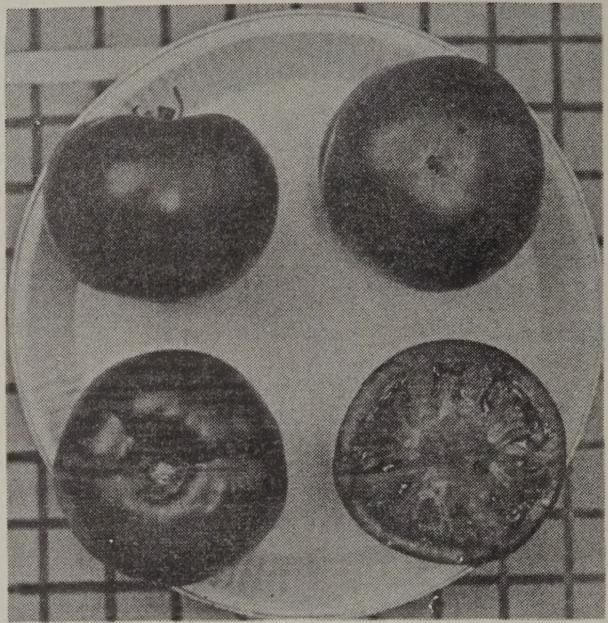


## KOPIAH (70 Days)

### Wilt Resistant

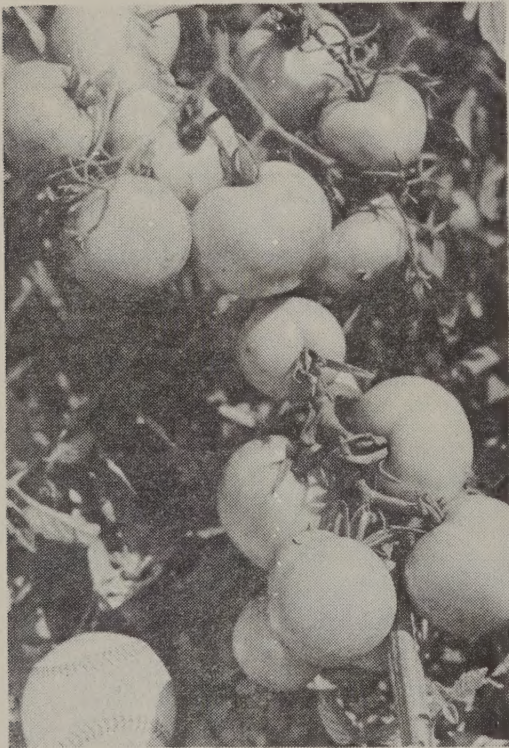
An important new red tomato perfected recently at the Truck Crops Branch Experiment Station at Crystal Springs, Miss. Maturity is a few days earlier than Rutgers. Vine growth indeterminate, quite stocky, very vigorous with good foliage coverage. A much heavier yielder than Rutgers, equal in size but with smoother and thicker outer and radial walls, ripening to a slightly darker red color. Commercial comparisons have shown Kopiah to be firmer than Rutgers, holding up in shipment much better. Having a greater content of solids together with an acid flavor gives Kopiah excellent canning qualities.

Pkt.  $\frac{1}{8}$  oz. 25c;  $\frac{1}{4}$  oz. 40c; 1 oz. \$1.20;  $\frac{1}{4}$  lb. \$4.40; 1 lb. \$14.50.



## HEARTBURN from tomatoes

If you suffer from eating tomatoes having acid, our Vokal strain is without any acid whatsoever and even people afflicted with ulcers may eat them raw with no ill effects.



## GOLD DUST (68 Days)

### Crack Proof

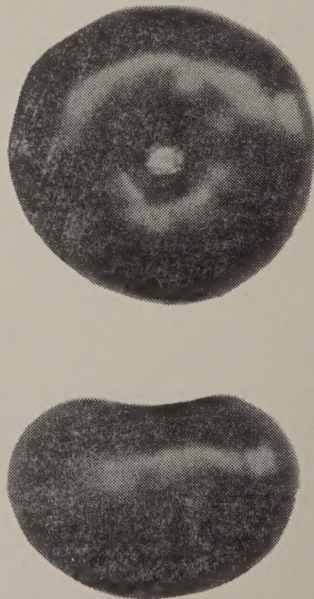
An excellent red staking variety from Australia. Vine growth indeterminate, medium size, with excellent foliage coverage. A terrific yielder of bright red deep globular fruits, very solid and crack free, even to the dead ripe stage. Fruits average about 4 ounces, extremely smooth, ripening evenly without green shoulders. Bears for a very long time. This strain will be excellent for critical markets demanding a solid tomato free of cracks. Undoubtedly its name Gold Dust might well be the results for those who grow this strain.

Pkt. 50c;  $\frac{1}{4}$  oz. \$1.75; 1 oz. \$6.50.

## CALEPLATA (72 Days)

Another tomato development by Prof. Abelardo Piovanio at the University of Argentina, the man who developed the Peron tomato. The outstanding characteristics of Caleplata is its extreme drought and disease resistance. Large indeterminate vine growth with dense, thick, heavy, dark green foliage. Maturity in season with Rutgers. Fruits ripen to a medium red, evenly colored, fine flavor, mildly acid and having an average size of 10 ounces. Highly crack resistant, exceptionally solid. This variety will be of value to tropical areas and extreme Southern States needing a variety with extreme resistance to drought and disease.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c; 1 oz. \$3.50.





## IMPROVED GREENHOUSE STRAINS



### MICHIGAN STATE FORCING (75 Days) Wilt Resistant

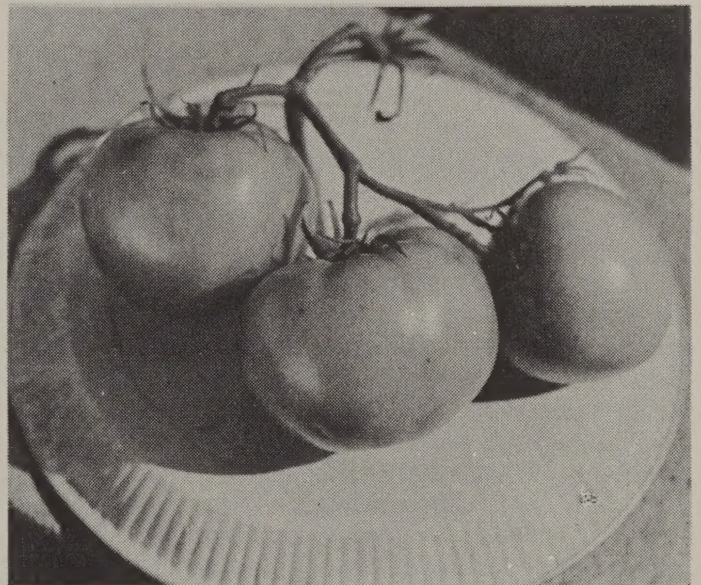
A very important greenhouse variety. Healthy vigorous vine growth, dark green foliage. Beautiful red, deep globular shaped fruits are unusually firm and smooth when ripe. Very thick fruit walls and few seeds. Our selected strain is the result of two years of special selection, one by a foremost plant breeder in Michigan and one of our own, commonly showing 8 to 10 ounce fruits in the third and fourth

clusters. There has been increasing numbers of growers using this variety for outdoor growing with excellent success.

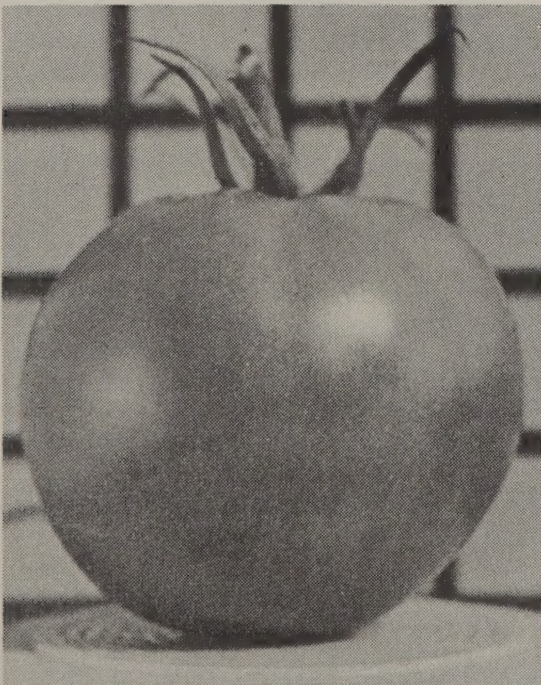
Pkt. (about 600 seeds) 25c; ¼ oz. 90c; 1 oz. \$3.50; ¼ lb. \$11.75; 1 lb. \$44.50.

### OHIO W-R 3 GLOBE Wilt Resistant

The main variety now used in glass-house production in Ohio. Extensive determinate growth, easily pruned to a single stalk and ample foliage grown under glass. Maturity about 68 days. Color of fruit, pink. Globular shape as name implies with many locules. Fruit size is large on first clusters of heavy vegetative plants, diminishing to medium size in later clusters. Number of fruits per cluster are 3 to 4. In the past two years a mutant has appeared in stock seed of this strain and has multiplied to quite serious extent. Fruits carrying this characteristic are spotted and in advanced stages have long stripes. Through ridged selecting and roguing the past two years we have eliminated this mutant and also selected for slightly larger fruit.



Pkt. (about 600 seeds) 25c; ¼ oz. 90c; 1 oz. \$3.50; ¼ lb. \$11.75; 1 lb. \$44.50.



### GLOBE (75 Days) Strain A

The original pink greenhouse forcing tomato and one of the parents of the above Ohio W-R 3 Globe. Where fusarium wilt is not a problem, Globe Strain A outyields the latter with larger fruit and deeper globular shape. Vine growth indeterminate with greater density and more vigorous. Globe Strain A is still preferred by many greenhouse growers in spite of its lack of wilt resistance. We offer our selection of this strain with increased productivity and fruit size.

Prices the same as the above Ohio W-R 3 Globe.

I want to congratulate you on your interesting catalog.

April 6, 1953

Mr. G. T. Scott, Charleston, W. Va.





## PERON (68 Days) Sprayless Tomato

A Miraculous variety developed by Prof. Abelardo Piovano at the National University of Argentina. Medium size semi-determinate bushy vines are very resistant to fungus diseases common to tomatoes. Foliage is semi dense. A very heavy yielder of large size, slightly flattened globular fruits of the most extra ordinary quality. Interior of fruits very solid and meaty, without any core. Very small and numerous seed cells, form a perfect fruit structure. Ripens to a beautiful deep red color over the entire fruit without green or yellow shoulders. Its tough, velvety-smooth skin is very crack resistant and easily peeled without immersing in hot water, a rarity not found in other varieties. Flavor is mildly acid and of a most delicious taste. Fruits keep exceptionally long after ripening. The Peron tomato is called sprayless because it will pro-

duce a normal crop of quality fruit in most areas without any disease control. No other tomato was ever introduced that received so many voluntary complimentary reports and we have them by the hundreds. No other tomato ever introduced has shown such wide adaptability. These reports have come from practically every state, in areas where they were unable to grow any other strains. It performs wonderfully in the tropics where fungus diseases get out of hand. From Alaska we have a report it is wonderful in the greenhouse. Its drought resistance is terrific.

Pkt. (about 600 seeds) 50c; ¼ oz. \$1.75; 1 oz. \$6.50; ¼ lb. \$24.50.

## THESSALONIKI (68 Days)

See detail and prices on a following page.

A greenhouse report in 1953: I wish to take the opportunity in writing to thank you for a job well done in seed production. Our greenhouse tomato crop this year is many times better than previous years because of decent seed, that is your Michigan State Forcing and Thessaloniki varieties. Your Thessaloniki looks very good for greenhouse production. It has got the Master Marglobe beat 40 different ways.

June 8, 1953.

Myers Bros.  
Wm. E. Myer,  
West Chester, Ohio.



## HOMESTEAD (Step 89)

A new wilt resistant tomato developed for the greenwrap production in southern states, especially Florida where it consistently has outyielded the well known Grothens Globe. Very comparable to Rutgers, but having more or less semi-determinate vine growth. Maturing slightly earlier than Rutgers, but larger in fruit size. Red fruits are exceptionally meaty, firm and a most notable absence of internal browning and puffiness. Homestead is a very excellent shipping strain. Home gardeners in Florida also praise it.

Pkt. ⅛ oz. 25c; ¼ oz. 40c; 1 oz. \$1.20; ¼ lb. \$4.40; 1 lb. \$14.50.

I wish to say that your catalog was most interesting and enjoyable to read.

April 28, 1953

Mr. M. R. Nash, Murphysboro, Ill.

Thank you for your nice catalog. Will recommend your seed. Had fine results with Peron seed last season.

Jan. 6, 1953

Mrs. William K. Hurley, Severn, Md.



## CUYANO

### New Smooth Marman

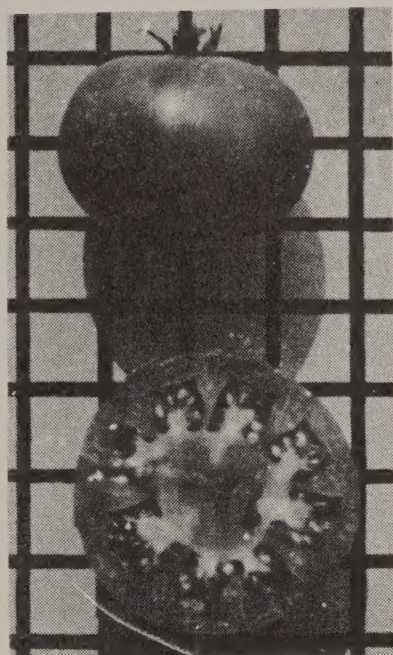
A new strain of Marman developed by Prof. Abelardo Piovano at the National University of Argentina. An outstanding improvement over the original strain. Maturity a few days earlier, vine growth the same but more resistant to fungus diseases. Fruit quality is greatly improved, much smoother and solid. Interior is fleshy without cavities or puffiness. Size is somewhat larger in the early clusters, which is the important part of fruit setting for early market. In both vine and fruit this new strain of Marman called Cuyano is a great improvement over the original strain.

Pkt. (about 300 seeds) 25c;  $\frac{1}{4}$  oz. \$1.75; 1 oz. \$6.50.

We are very thankful for the source of information that told us about your company as we are looking forward to many pleasant hours with your seeds and plants.

Feb. 24, 1953

Mr. C. D. Ebbert, West Palm Beach, Fla.



### GERMAN TOMATO (45 Days) Extreme Dwarf Bush

The most unusual dwarf bush tomato we have ever tested. Extreme dwarf rugged growth rarely grows more than a foot tall and the same in diameter. It is really a mystery how such a small plant can produce such an abundance of good size tomatoes. Extremely early, in fact we set out plants here in northern Ohio, June 15th, 45 days ripe tomatoes appeared. Somehow one of the fruits fell to the ground and was stepped on, before the first heavy frost struck, lo and behold there beside the mother plant stood progeny plants in full bloom. This took place in one of the driest summers on record. If the mother plants had been set a month earlier we would of had two crops in one year. Leaves have a distinct up-

ward curl, very thick and rigid. Beautiful globular red fruits attain a size up to 3 inches in diameter. Flavor is almost identical to the famous Rutgers strain. What a joy it will be for shut-ins and indoor gardeners to watch this dwarf bush tomato grow in their homes and bear delicious fruit. All you need to grow them is a 10 inch flower pot or larger and set in a southern exposed window. Like greenhouse tomatoes the plant must be tapped with a stick when blossoms reach the open and extreme yellow stage in order to effect pollinization. This is taken care of by the wind when grown outdoors. Better yet, get some of the new hormones, spray on the blossoms for artificial pollinization and produce seedless tomatoes.

Pkt. (about 100 seeds) 25c;  $\frac{1}{4}$  oz. \$2.50.

### EARLY GIANT F-1 HYBRID (61 Days)

A new early F-1 hybrid tomato developed by Dr. H. B. Peto of the Peto Seed Co. Experiment station reports have shown it outstanding. Bears a heavy yield of early tomatoes averaging 7.4 oz. in size compared to Rutgers at 5.1 oz. and Valiant at 5.4 oz. Deep globular shape, smooth, highly crack resistant and excellent red color. Solid flesh and of delicious flavor. Very vigorous semi-determinate vine growth, suitable for staking. Produces heavy over a long period.

Pkt. (about 50 seeds) 50c; 2 pkts. 95c; 3 pkts. \$1.35;  $\frac{1}{8}$  oz. \$10.00.

I have been hearing much about the wonderful seeds you handle, especially tomato seeds.

April 23, 1953

Mr. Al H. Jacobson, Los Angeles 26, Calif.



## GREEN JELL TOMATO

(68 Days)

Unlike ordinary tomato strains this tomato ripens red on the outside yet having green jell in the seed cavities. Flavor is very tart and much different from the ordinary. Small globular fruits, uniform size of about  $1\frac{1}{4}$  inches in diameter, a very prolific bearer. Bushy determinate vine growth, have purple fibrous roots along the stalks just above ground. This unusual strain is one of the few that resists frost, which will kill ordinary types. It is able to withstand  $30^{\circ}$  F for a limited period.

Pkt. (about 300 seeds) 25c;  $\frac{1}{4}$  oz. \$1.75.



## THICK SEPAL

Tomato (72 Days)

A strange tomato from Hawaii of very complex ancestry, believed to be the common tomato X two wild currant varieties — *Lycopersicon Hirsutum* and *L. Pimpinellifolium*. Determinate bushy vine growth of extreme vigor and resistance to disease. Two very peculiar characteristics are the very large, thick sepals as noted on one of the fruits in the photo. The fruits are not attached but just laid near the base of the stems. Sepals are segments of the outer covering of the flower known as the calyx, the only remaining part after fruit sets. Stems of the plant are covered with long hairy white roots, which becomes very aggravated in soil with plenty of moisture. The latter characteristic gives extreme resistance to heat and drouth, as fibrous roots contact the soil, the root area is increased. Small flattened red fruits about 2 to 3 inches in diameter, mild flavor and practically keep indefinitely after ripe.



Pkt. (about 300 seeds) 25c;  $\frac{1}{4}$  oz. \$1.75.

## PINK SAN MARZANO (68 Days)

A new pink San Marzano type of tomato, the most delicate tomato plant we have ever tested. Very large extended indeterminate growth but having extremely small dainty leaves and thin branches. Fruits about one third the size of the common red strain, mild and fine for salads.

Pkt. (about 300 seeds) 25c;  $\frac{1}{4}$  oz. \$1.75.



## SANTA CATALINA (70 Days)

Large fruited pear-shaped tomato created by Prof. Abelardo Piovano at the University of Argentina. A very heavy yielder of mild, red fruits. Large bushy vine growth, bears for a long period.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c; 1 oz. \$3.50.

## CHERRY TOMATO (68 Days)

A super quality cherry fruited red tomato of European origin the finest quality of its type we have ever tested. Uniform deep globular fruits. Terrific yielder of all one size, about  $\frac{3}{4}$  inch in diameter and when ripe seem to keep forever. Extreme drouth and disease resistance. Vine growth large, indeterminate. This is a type of cherry tomato we have never seen before.

Pkt. (about 300 seeds) 25c;  $\frac{1}{4}$  oz. \$1.75.

Your catalog is a treasure chest. Congratulations.  
March 17, 1953

Carroll Hills Nursery, Ipswich, Mass.

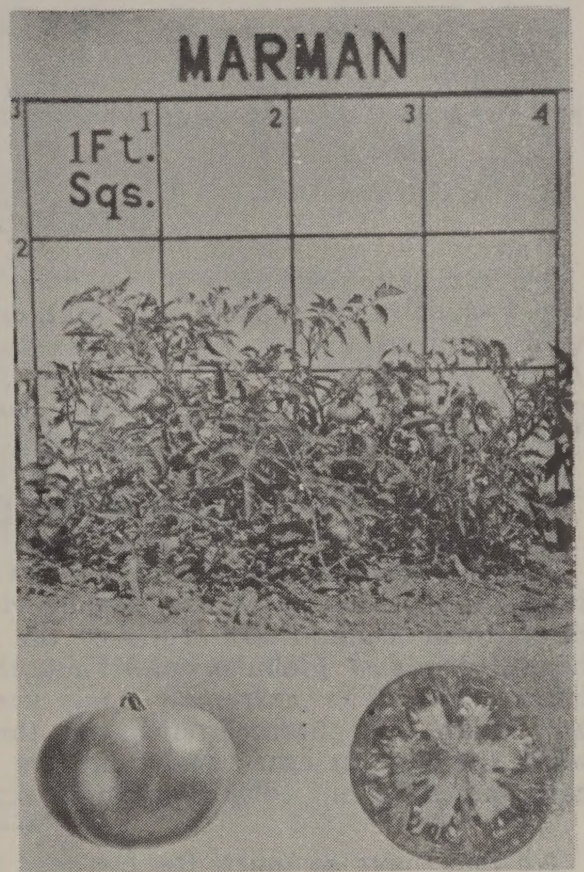


## MARMAN (50 Days)

A new development from Argentina. Extra early in maturity and very resistant to fungus disease. Vine growth semi-determinate, medium size with most unusual foliage coverage. Plants five inches high start forcing blossom clusters. A rapid race continues between plant growth and blossom forcing until first fruits ripen, terminating growth. Fruits average medium size, slightly ribbed shoulders, moderately flat in shape. Ripens to a good red color. Most important is their high resistance to sun scald and cracking. Fruits have long-keeping qualities after ripe. A wonderful outdoor forcing variety for the first on the market.

**Pkt. (about 600 seeds) 25c; 1/4 oz. 90c;  
1 oz. \$3.50; 1/4 lb. \$11.75**

**Plants Available**—See forepart of catalogue.



"We put out 4 dozen Marmans last year and sold \$60 worth of tomatoes from them. We put them out early under hot-kaps. They are the best early tomatoes we've found yet."

February 11, 1952.

Mr. Richard Bower.  
Clyde Ohio.

"I have tried the Marman strain the past season and have found them to be about two weeks earlier than Stokesdale

and also more firm and less liable to cracks about the stem."

December 10, 1952.

Mr. C. A. Kerr,  
Monclova, Ohio.

"Your Marman seems very exceptional."

May 21, 1952.

J. F. Nevill Plant Gardens,  
Montoursville, Pa.

## WEIBULLS KRONBUSH (50 Days)

Extra early variety from Sweden. Dwarf, compact, determinate vine growth, with very short branching habit. It is a miracle how the plants prolifically produce such

good size fruits on small compact plants. Many fruits attain a size of 2½ inches in diameter, semi-globular in shape, smooth and even red color.

**Pkt. (about 600 seeds) 25c; 1/4 oz. 90c**

## EARLY DWARF RED (65 Days)

A strange variety from South Australia. The most peculiar tomato plant we have ever tested. Leaves curl up completely no matter how high the humidity or soil moisture. Plants look so sick even insects get discouraged and move on, yet the plants are in perfect health. Like many other species of plant life in Australia, this is a natural characteristic, curling its leaves, re-

tarding transpiration of moisture, resisting high temperatures and direct sun rays. Determinate very dense vine growth, extremely dense foliage completely hiding the medium size fruits, even though the leaves are curled up. The scarlet fruits are quite flattened and somewhat irregular in shape. A most interesting plant to observe.

**Pkt. (about 600 seeds) 25c; 1/4 oz. 90c**

## TATURA DWARF GLOBE (62 Days)

An Australian strain. Determinate, small bushy vine growth, extremely dense, rigid, very resistant to winds and sand storms.

Fruits ripen even scarlet color, smooth and deep globular shape, averaging about 3 ozs. in weight.

**Pkt. (about 600 seeds) 25c; 1/4 oz. 90c**



### TATINER (65 Days)

Another Australian strain having the same curled leaf and vine characteristics

as Early Dwarf Red. Slightly larger, average size fruits, maturing a few days later.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c

### GROSSE LISSE (72 Days)

An excellent main crop strain from Australia ripening in season with Rutgers. A very vigorous grower, with dense foliage. A heavy yielder of uniform, large size, deep globular red fruits of exceptional quality. Very resistant to cracks, beautifully

smooth, ripening to an even color without green shoulders. Grosse Lisse is truly a quality tomato of excellent internal texture, having many cells.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c;  
1 oz. \$3.50

### STENNERS EXHIBITION (68 Days)

A most unusual, new staking variety from New Zealand. An extremely prolific yielder of uniform medium size fruits of the most beautiful, deep globular and smoothness imaginable. The extremely long keeping and tough skin characteristics give this tomato the highest crack resistance we have ever tested. Fruit color is a bright scarlet,

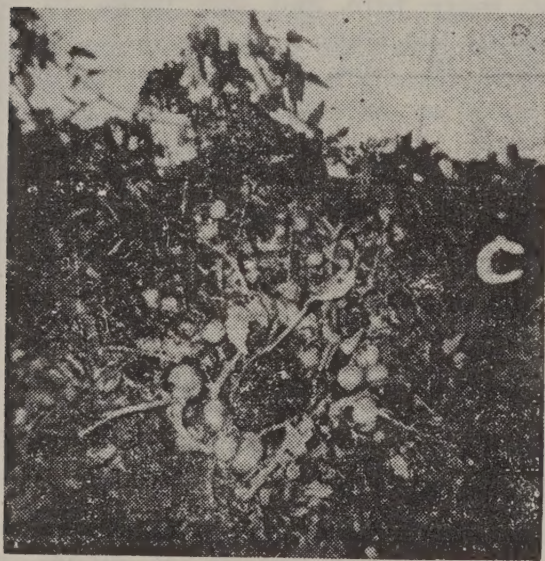
ripening evenly without green shoulders. Vine growth medium with excellent foliage coverage. This strain appears to be excellent for outdoor or greenhouse staking for greenwrap or ripe marketing. Maturity is mid-season, bearing quality fruit the entire season.

Pkt. (about 600 seeds) 50c;  $\frac{1}{4}$  oz. \$1.75

No man pays so much for his seed as the man who thinks quality can be bought without paying much for it.

### CLUSTER-MATO (55 Days)

#### New Selection



Our own extra early selection for staking or ground culture, for the first on the market. Extremely solid and meaty, large to medium in size, borne in generous successive clusters, as shown in photograph. Although slightly flattened in the first setting, becomes globular-shaped in the following clusters. The meaty interior, thick outer walls and tough skin resist cracking and bruising. Very mild in flavor, together with the juicy and meaty texture, presents a real table treat. Delightfully smooth and free of blossom-end scars. Plants are very adaptable for staking and semi-open at ripening time. Cluster-Mato has a most notable characteristic of setting fruit in cooler temperatures than permissible with other extra early varieties. For maximum results, plant in well drained, fertile, sandy loam soil.

Pkt. (about 600 seeds) 25c;  $\frac{1}{8}$  oz. 50c;  $\frac{1}{4}$  oz. 80c; 1 oz. \$2.75;  $\frac{1}{4}$  lb. \$10.50

"In our 1951 trials we found your Cluster-Mato to be promising for this section of Texas." February 8, 1952.

A. & M. College of Texas,  
College Station, Texas.

"I thought it might interest you to know I won first prize with your Cluster-Mato at our 1951 county fair."

Chas. Buntgen,  
David City, Nebr.

### EARLIANA (58 Days)

An old standby in the extra early type, still preferred by many for the first on the market. Our strain is one of the earliest,

very productive, with good average size, scarlet fruits.

$\frac{1}{4}$  oz. 25c; 1 oz. 80c;  $\frac{1}{4}$  lb. \$2.30; 1 lb. \$6.50

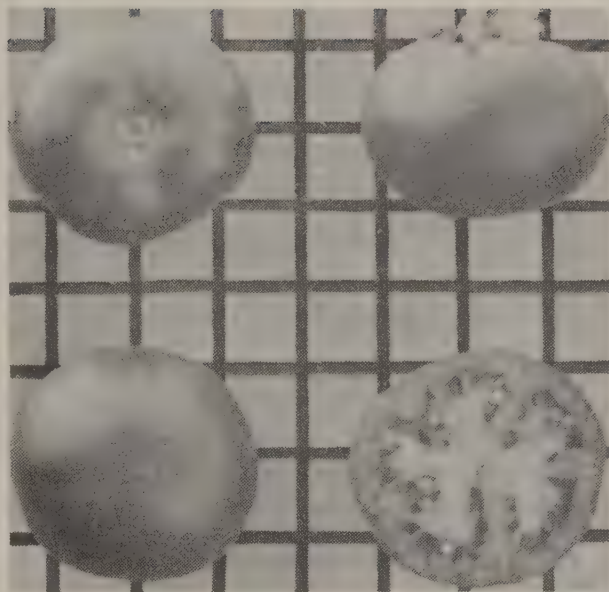
**FIVE CRITICAL DAYS** — Whether each tomato blossom will set fruit depends on a period of five critical days. The tomato blossom is strictly self pollinated; that is, male and female parts are contained in each blossom. Pollination takes place at night, whereby temperature must not drop much below 65 degrees. There must not be excessive precipitation during this period nor excessive daytime heat to wither and damage the blossom.



### ALPINE (60 Days)

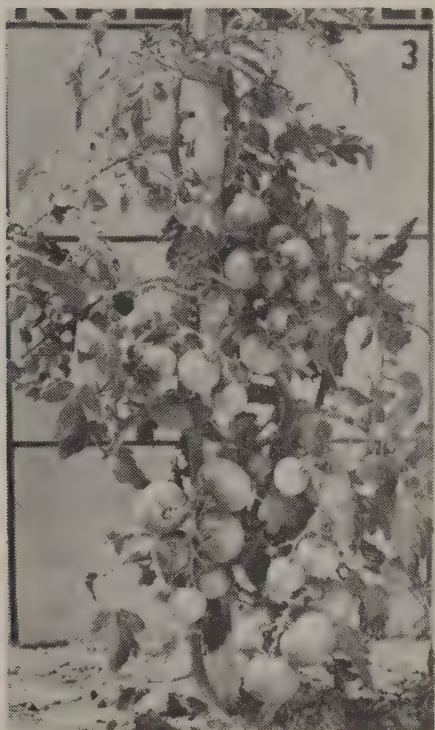
An extra-ordinary new early red variety developed at the Cheyenne Horticultural Field Station in Wyoming. Medium size vine, dense foliage for an early strain and very healthy. Semi-determinate, but can be used for staking in a two-stalk system. A very heavy yielder, setting fruit very freely under cool temperatures. Slightly flattened globular fruits are very solid and meaty. Ripens to a beautiful deep red color, evenly over the entire fruit, without green or yellow shoulders. Fruit does not discolor even when in contact with the ground, an unusual characteristic not found in other varieties. Medium size, averages very uniform. Most notable is the exceptionally tough skin, resisting cracks almost completely. Flavor is semi-acid and very delicious.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c;  
1 oz. \$3.50;  $\frac{1}{4}$  lb. \$11.75



(Background 1" Squares)

Mis-shapen fruits in tomatoes are caused by cool and below normal temperatures when blossoms are setting, causing distortion of the ovary, which is the part of the flower containing the embryo seeds, eventually becoming the fruit.



### POTENTATE (60 Days)

A forcing tomato for early market used in England and New Zealand. A typical early staking variety. Vine growth medium size, vigorous, becoming semi-open at ripening time. Potentate sets heavy early fruit clusters very freely as noted in the photograph, ranging from small to medium in size and of a most uniform, globular shape. Skin is tough and highly resistant to cracking. Bright red fruits are mild in flavor. A very heavy early yielder under cool or adverse growing conditions.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c; 1 oz. \$3.50

"This variety does nicely for me in a cool greenhouse; does not even object to temperatures near frosting now and then, and will set fruit even in rather cool weather."

Mr. J. Morton Franklin,  
Horticultural Consultant,  
Falls Church, Va.

### MARMANDE (60 Days)

One of the important extra early strains used in Israel. A leading variety in their country for many years. Originated in France, migrated to Algiers and thence became established in Israel. Vine growth small to medium in size, determinate, quite similar to Victor, but having much greater foliage coverage. Plants are very healthy. A big yielder of medium to large-size fruits, very flat and many oblong in shape. Its good red color and fruit quality is sufficient to be used for canning. Australia and New Zealand use dwarf strains, such as Marmande and others, for their canneries.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c;  
1 oz. \$3.50





## PRINCE OF WALES (60 Days)

A very early market tomato obtained from South Africa. Particularly adapted for staking. Medium size vines, sprawling, rather open at ripening time. Fruit set is very heavy, especially in the first clusters.

While the smooth, globular fruits do have a very tough skin and medium in size, their main objection is their hard green cores. Ripens to a dark red color and mild in flavor.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c

## MARKET SUPREME (62 Days)

An important early staking variety from New Zealand, similar to the English strain, Potentate, but having heavier foliage and much larger fruit. Maturity is about three days later than the latter. Vine growth semi-dense, rather extensive, sprawling and very healthy. A very heavy yielder of medium size globular-shaped fruits of a most excellent packing size. Ripens to a bright scarlet color, tough skin, resisting cracking and keeping well after ripe. Fruit in the first clusters number considerably greater than Potentate. We believe Market Supreme a very good strain for greenhouse and outdoor forcing for market.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c; 1 oz. \$3.50

## BREAK O'DAY (62 Days)

Our strain is the red-ripening type, differing from the original, having a yellowish cast. Very resistant to fusarium wilt and nail head spot. Matures extra early. Fruits are crack resistant, smooth and globular, attaining large average size. A fine stake tomato for early market. Does best in cool growing seasons.

Pkt.  $\frac{1}{4}$  oz. 25c; 1 oz. 80c;  $\frac{1}{4}$  lb. \$2.30; 1 lb. \$6.50



## VALIANT (62 Days)

One of the best extra early market varieties. Fruits are smooth, deep round globular shape, firm and ripening to a scarlet red color. Vines have an open sprawling habit of growth and do best when well fertilized and grown on fairly heavy soil. Our strain of Valiant has shown slightly

more foliage coverage than the original. The early yield is heavy, ripening in rapid successive pickings due to its open vine growth, which is valuable for northern states with moderate temperatures.

Pkt.  $\frac{1}{4}$  oz. 25c; 1 oz. 80c;  $\frac{1}{4}$  lb. \$2.30;  
1 lb. \$6.50

## EARLY SCARLET (62 Days)

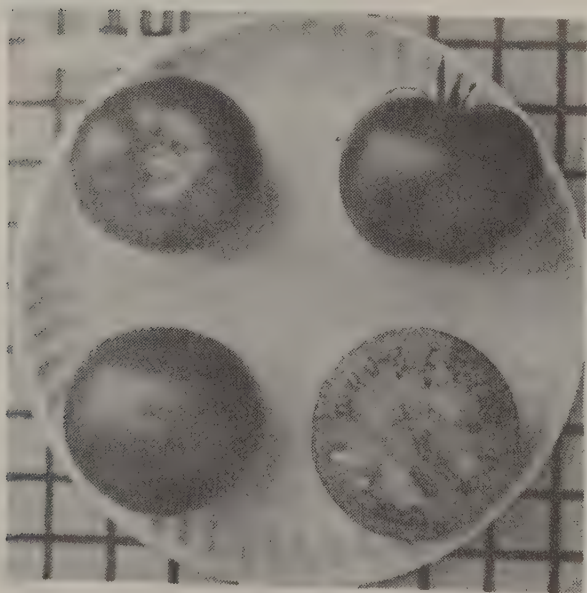
A new early red strain developed at the University of Wisconsin. Vine growth rather dense and vigorous, with excellent foliage coverage. Well adapted for staking. Heavy yielder of very smooth, globular-shaped fruits, slightly flattened and ripening to an even red color over entire area. Flavor is very mild. Its value will be mostly for fresh market.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c; 1 oz. \$3.50

## WISCONSIN 55 (65 Days)

An early to mid-season cross of Rutgers. Fruits are slightly flattened, average large, and ripen to a beautiful scarlet red. Notable resistance to cracking and a heavy yielder under all weather conditions. Sets large, early fruit clusters, which is desirable for market growers. Heavy pickings start on this variety while others are waiting for hot weather. Vine growth is dense, very vigorous and semi-open at ripening. Resistant to defoliation leaf blight and blossom-end rot. Used extensively by large canneries because of its excellent canning qualities.

Pkt.  $\frac{1}{4}$  oz. 25c; 1 oz. 75c;  $\frac{1}{4}$  lb. \$2.50; 1 lb. \$7.50

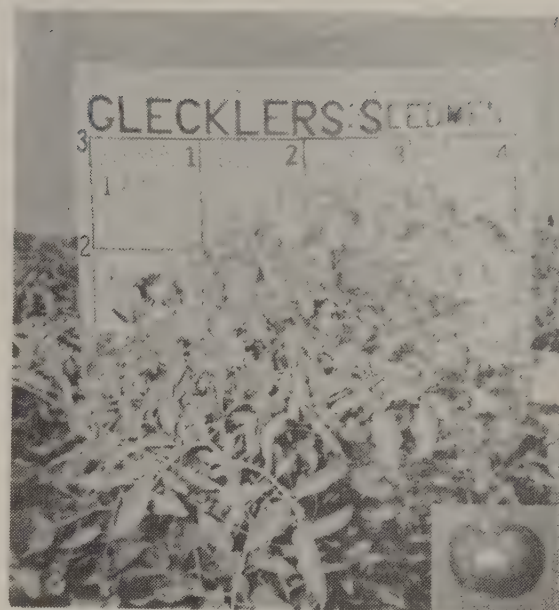




## EARLY GARDEN STATE (65 Days) (Campbell's 378)

A new quality red tomato developed by The Campbell Soup Co., resulting from an extensive breeding and testing program to perfect a canning variety combining earliness, heavy yield, fruit quality and fine red color. Matures a week earlier than Stokesdale. Heavy yielder of slightly flattened fruits, with entire settings averaging large in size, very securely attached by thick stems. Ripe fruit is smooth and remains firm for unusual lengths of time. Vine growth vigorous and dense with wide leaves similar to Rutgers, becoming semi-open after lying down with its fruit load. Its heavy, early yield ripens in about three to four heavy pickings in rapid succession and is usually delivered before late blight or the first frost strikes. From excellent reports from many areas of U.S. this variety has a wide adaptability.

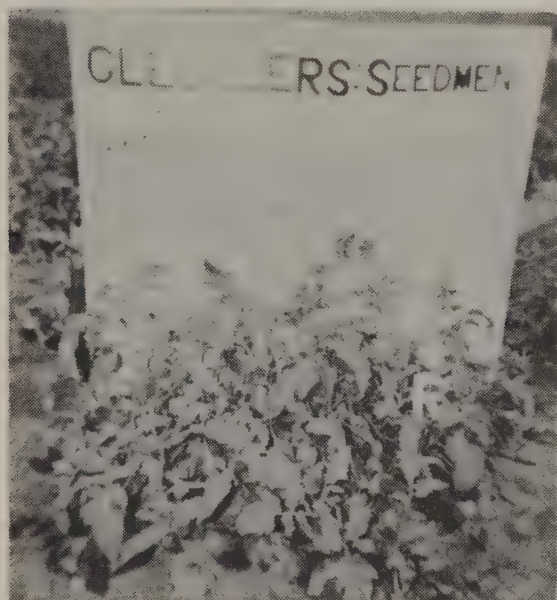
Pkt.  $\frac{1}{8}$  oz. 25c;  $\frac{1}{4}$  oz. 40c; 1 oz. \$1.10;  $\frac{1}{2}$  lb. \$3.50; 1 lb. \$11.80



## RED JACKET (65 Days) Potato Leaf Tomato

An early red variety developed by the New York Agricultural Experiment Station. Very odd because of its wide potato-like leaves. At setting time plants appear similar to peppers, gradually transforming into bushy potato-leaf plants. Its oddity should not be construed as just another novelty, but as an extra fine, heavy yielding commercial variety. Fruits average a good medium size, very smooth, free of blossom-end scars and remarkably resistant to growth cracks. Ripens into about three heavy pickings and develops a fine red color acceptable for juice and catsup. The slightly flattish fruits are excellent for market. Vines are bushy until carried down with the fruit load, becoming semi-open during the rapid, successive, heavy pickings.

Pkt.  $\frac{1}{4}$  oz. 25c; 1 oz. 75c;  $\frac{1}{4}$  lb. \$2.50; 1 lb. \$7.50



## MARKET FAVORITE (65 Days)

Another early market strain from New Zealand. An excellent early staking variety; however, it is a few days later than Market Supreme listed elsewhere in this catalogue. Vine growth extensive medium dense foliage and of unusual rapid growth. A big yielder of much larger fruits than the other New Zealand varieties, averaging medium to large in size. Exceptionally smooth skin, thick outer walls and semi-acid flavor. Where a few days of delayed maturity is not a factor and larger fruit most desirable, Market Favorite produces the additional fruit quality.

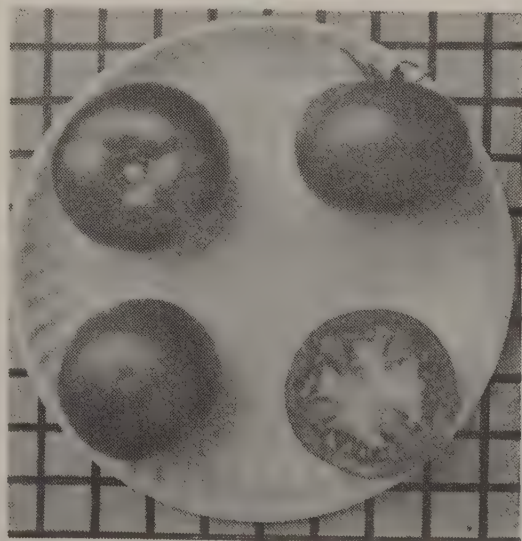
Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c; 1 oz. \$3.50

## VOKAL (65 Days)

A new pink variety developed by Mr. Charles F. Vokal in Texas. Large sprawling vines, medium dense foliage, very healthy growth. Well adapted for staking. Very productive and free fruit-setting ability. Early in maturity. Small to medium size, ranging from  $1\frac{1}{2}$  to 3 inches in diameter and globular in shape. Very similar to our Summer Prolific listed elsewhere in this catalogue, but of slightly

larger fruits and better quality. Very resistant to cracking. Amazing characteristic of fruit is its long keeping quality. Flavor is mild and wonderful tasting. Bearing season extends over a long period.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c; 1 oz. \$3.50





## PLAMAR (65 Days)

A new development from the University of Puerto Rico. A cross of their native variety, "Platillo," and Marglobe. Possesses a notable characteristic of setting fruit under extremely hot climatic conditions. Vines are very vigorous, extensive, healthy and extremely rapid in growth. Slightly flattened fruits average medium in size, with thick placental walls. Ripens to a

medium red color, possessing good keeping qualities after ripe. Cracks are very limited. We recommend Plamar for southern states, where other varieties do not set fruit under abnormally hot and dry climate. Very resistant to early blight and fusarium wilt.

Pkt.  $\frac{1}{8}$  oz. 25c;  $\frac{1}{4}$  oz. 35c; 1 oz. 90c;  
 $\frac{1}{4}$  lb. \$3.50

## SUMMER PROLIFIC (65 Days)

New hot weather variety from the Texas Agricultural Experiment Station. A cross of Porters Globe and Stokesdale. Ripens to a beautiful deep pink, very smooth, practically crack proof and mild in flavor. Uniform size, averaging about six per pound in the first settings and the size increasing to four or five per pound later on. The globe-shaped fruits are extremely solid, because of their thick outer walls and very tough skin. Ripe fruits keep fine for long

periods of time. Summer Prolific is able to set fruit in very hot summers, mainly because of the thick, heavy sepals protecting the flower parts. Vine growth very vigorous, upright and dense, with thick wide leaves, protecting fruits from the hot sun. Summer Prolific is an excellent variety for abnormally hot climates, resisting sun-scald and splitting, resulting in souring.

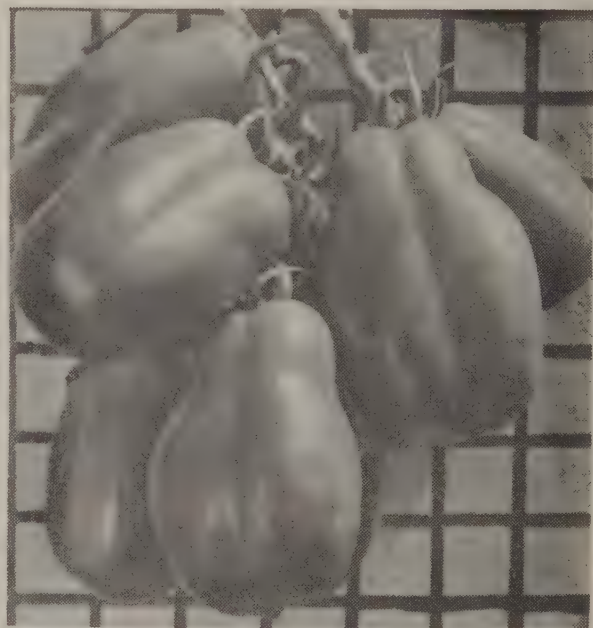
Pkt.  $\frac{1}{8}$  oz. 25c;  $\frac{1}{4}$  oz. 40c; 1 oz. \$1.10;  
 $\frac{1}{4}$  lb. \$3.50; 1 lb. \$11.80

## SAN MARZANO (65 Days)

### Large Fruited Strain

A selected strain of Italian paste tomato obtained from Prof. Abelardo Piovano, vegetable crops specialist and agronomist at the National University of Argentina. A very large-fruited strain obtained after many selections by Prof. Piovano in his extensive work in tomatoes. Mid-season in maturity. Vine growth vigorous, bushy with dense foliage and of excellent plant health. A very healthy yielder of beautiful deep scarlet, long plum-shaped fruits, having a most tempting, frosty, meaty and mild flavor. Having very little juice, excellent for tomato paste or combining with a juice variety for home canning. A most beautiful and tasty salad can be prepared by slicing lengthwise and stuffing with bits of cabbage and peppers cut up, garnished with mayonnaise.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c;  
1 oz. \$3.50;  $\frac{1}{4}$  lb. \$11.75



(Background 1" Squares)

## ATHENS (68 Days)

A selected strain of this variety obtained from Greece. Mid-season maturity. Medium-size vines, dense foliage and semi-sprawling in growth. Fruits average very large, heavy, solid-fleshed and without a core. Athens is the only extra large fruited variety we have ever seen having a notable absence of rough fruits, yet maturing a heavy yield of extra large, smooth, red fruits in mid-season. Flavor is mild and semi-acid. A most valuable strain for local markets or home gardeners who desire very large quality tomatoes.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c;  
1 oz. \$3.50;  $\frac{1}{4}$  lb. \$12.50

Maturity dates are approximately from setting of healthy stocky plants to ripening of first fruits.





## THESSALONIKI (68 Days)

Fruit in Color on Back Cover

A wonderful new strain recently developed at the Ministry of Agriculture Experiment Farm in Greece. A cross of early Thessaloniki and late Thessaloniki. Mid-season in maturity. Vine growth indeterminate heavy, with dense foliage. Plant health throughout the season is very good, carrying considerable resistance to fungus diseases. Most amazing is its characteristic of producing practically all uniform size, deep globular fruits about the size of a baseball. Very beautiful, smooth, with per-

fect blossom ends. Small and rough-shaped fruits are a rarity. Skin is very tough, highly resistant to cracking. Ripens to a beautiful scarlet color, uniformly over the entire fruit. Its solid fleshy interior is mildly flavored and fruits keep very well after ripening. Adapted for staking and we value it a very important market or home garden strain. Reports of trials with Thessaloniki say "nothing more could be asked for in tomatoes."

Pkt. (about 600 seeds) 50c;  $\frac{1}{4}$  oz. \$1.75;  
1 oz. \$6.50;  $\frac{1}{4}$  lb. \$24.50

## MANASOTA (68 Days)

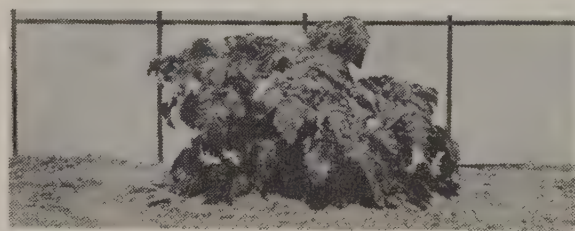
A recent development at The Vegetable Crops Laboratory, Bradenton, Fla. Highly resistant to wilt. Ripens generous early fruit clusters. Uniformly globular, smooth fruits average medium in size, firm, ripening to a dark red color. Vines very spraw-

ling and extended, having a peculiar tendency of increasing foliage after vines reach maximum spread. Manasota is a very important shipping strain in Florida and southern Texas.

Pkt.  $\frac{1}{8}$  oz. 25c;  $\frac{1}{4}$  oz. 40c; 1 oz. \$1.10;  
 $\frac{1}{4}$  lb. \$3.25; 1 lb. \$12.50

## PUCK (68 Days)

An extremely dwarf English variety. Low growing, stubby plants with ridged, wide dark green leaves. Maturity mid-season. Small globular fruits seldom attain a size more than  $1\frac{1}{2}$  inches in diameter, grouped mainly up the main stem almost completely hidden. The mass of clusters is very tight together, similar to grapes. Light red fruits are very solid, mild in flavor and keep long after ripe. Puck possesses a notable characteristic of being able to set fruit in very cool temperatures.



(Background 1' Squares)

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c

## LONGRED (68 Days)

An important main crop type for market growers and canners, developed at the New York Agricultural Experiment Station. Fruits are exceptionally smooth, almost perfectly round, deep globular, medium to large in size. Mid-season in maturity, ripening an early cluster and extending its harvest over a long period. We know of no other variety giving so much satisfaction and that good firm feel in picking.

The perfect roundness, free of cracks and blemishes, fine red color and resistance to sunburn make it an outstanding variety. Longred shows exceptional resistance to anthracnose. Vine growth is vigorous and sprawling, becoming semi-open at ripening time. The dark green leaves are very thick and rigid.

Pkt.  $\frac{1}{4}$  oz. 25c; 1 oz. 75c;  $\frac{1}{4}$  lb. \$2.50;  
1 lb. \$7.50

## QUEEN (68 Days)

Fruit Shown in Color on Back Cover

A very important new market strain developed through the cooperation of Rutgers University and the New Jersey Agricultural Experiment Station, supervised by Prof. L. G. Schermerhorn, vegetable crops specialist and also the man who developed the Rutgers tomato. A cross of Rutgers X Valiant and named after the original Queens College, which is now known as Rutgers University. Vine growth indeterminate, very rapid, extensive and spraw-

ling. Perfect for staking. Foliage density midway between both of its parents. Mid-season in maturity, ripening about a week to 10 days earlier than Rutgers. An exceptionally heavy producer of very deep, globular fruits, averaging medium in size. Thick outer walls, good inside red color and a semi-acid flavor. The development and release of Queen we believe is as important as its Rutgers parent.

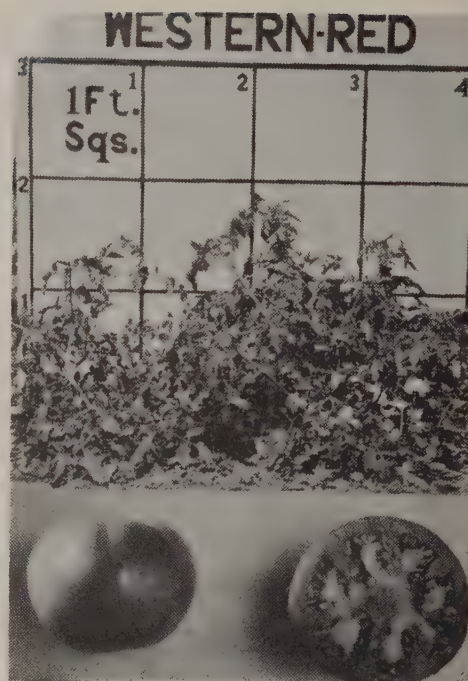
Pkt.  $\frac{1}{8}$  oz. 25c;  $\frac{1}{4}$  oz. 40c; 1 oz. \$1.20;  
 $\frac{1}{4}$  lb. \$4.20; 1 lb. \$14.80



## WESTERN-RED (68 Days)

A new and important red, market variety developed by L. F. Locke, soil scientist at the Southern Great Plains Field Station. A cross of Porters X Danmark X Break O'Day. Western-Red was bred and selected for its characteristic of setting fruit under the hot and dry conditions of the respective area where it was developed. It has proven to produce much higher yields than other well known standard varieties under adverse climatic conditions. Vines are medium size, determinate in growth. Rather open foliage coverage; however, fruits resist sun scald remarkably well. Mid-season in maturity, the fruits attain a medium average size, light red color and mild in flavor. Western-Red is recommended as a home garden and local market variety for western Oklahoma, southwestern Kansas, eastern New Mexico and western Texas.

Pkt.  $\frac{1}{8}$  oz. 25c;  $\frac{1}{4}$  oz. 40c;  
1 oz. \$1.50;  $\frac{1}{4}$  lb. \$5.50



## SUNRAY (70 Days)

A new golden orange variety developed by Dr. W. S. Porte at The Plant Industry Station, Beltsville, Md. Very important in its color type, mainly because of its resistance to fusarium wilt. A cross of Pan American and Jubilee, possessing all of the wilt resistance of the former, plus excellent fruit qualities of the latter parent. Fruits ripen a beautiful golden orange, uniform deep globular, medium to large in size, solid, meaty, mild in flavor and free of

acid. Vine growth very upright until carried down with fruit load, having ample foliage protection thereafter. Leaves are wide, healthy, supported by thick sturdy vines. An excellent variety for processing golden orange tomato juice, for home gardens to make tasty and beautiful salads or markets demanding a mild tomato of its color.

Pkt.  $\frac{1}{8}$  oz. 25c;  $\frac{1}{4}$  oz. 40c; 1 oz. \$1.20;  
 $\frac{1}{4}$  lb. \$4.40

## GULF STATE MARKET (70 Days)

Mid-season pink colored with a purple cast. Fruits average large, smooth, slightly flattened, globe shaped. Resistant to cracking and a very heavy yielder. A mild and

delicious tomato very much in demand in the extreme southern states.

Pkt.  $\frac{1}{4}$  oz. 25c; 1 oz. 80c;  $\frac{1}{4}$  lb. \$2.30;  
1 lb. \$6.50

## DURBOT (70 Days)

A new wilt-resistant, red variety recently developed in South Africa. Vine growth large, sprawling, dense foliage. Well adapted for staking. Mid-season in maturity, very productive. Sets fruit very freely under adverse conditions. Fruits average

large, solid, bright red color, slightly flattened in shape. We believe Durbot has possibilities for both canning and market in southern states or other areas infested with Fusarium Wilt.

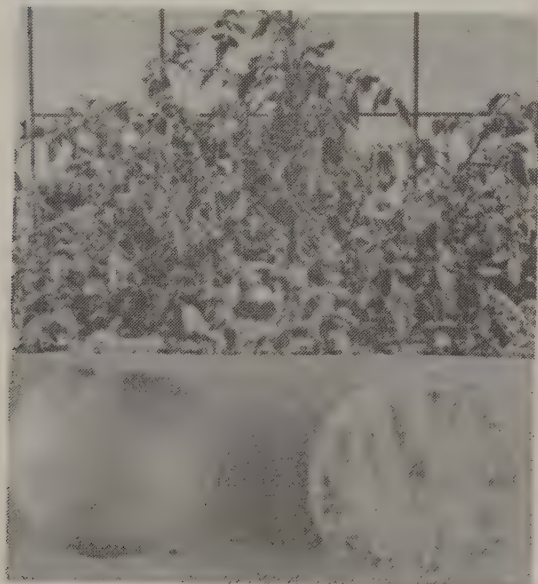
Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c;  
1 oz. \$3.50

## GOLDEN SPHERE (72 Days)

A new, superb yellow tomato developed by Dr. P. A. Young, plant pathologist at the Texas Agricultural Experiment Station. The result of 10 years' effort in breeding and selecting a wilt resistant yellow strain possessing perfect globular, large size fruits of mild, delicious flavor. Fruits are very solid with a tough skin. The frosty, fleshy interior is very tempting, and is excellent for preparing mild preserves. Vine growth quite extensive, sprawling, with dense foliage. Leaves are characteristically smooth with a grayish green color.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c; 1 oz. \$3.50

**WE EAT A LOT OF TOMATOES**—Tomato consumption in the U. S. is estimated at approximately 24 pounds or 75 medium-sized tomatoes.





## GARDEN STATE (72 Days)

A very important canning and market variety developed by Dr. D. R. Porter of the Campbell Soup Co. Originally tested as Hybrid 37, and now named Garden State. A notable variety for its heavy yield of large size, well colored red fruits, maintaining good size over the entire season. Semi-globular fruits have tough skins, resisting cracking and sunburn. Due to excellent fruit qualities, Garden State has become

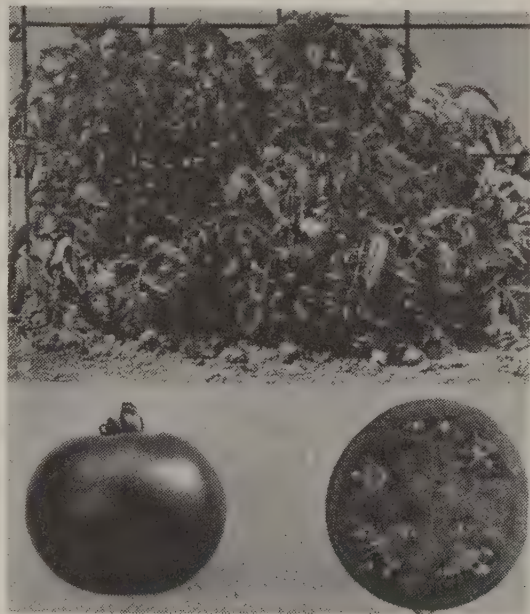
one of the favored varieties used by Campbell Soup Co., and likewise equally fine for market. Maturity is in season with Rutgers, but ripening first clusters a few days ahead of the latter. Vine growth is vigorous, healthy, thick stems, wide leaves and able to withstand adverse weather conditions.

Pkt.  $\frac{1}{4}$  oz. 25c; 1 oz. 75c;  $\frac{1}{4}$  lb. \$2.50;  
1 lb. \$7.50

## TOMATO FORTUNE (72 Days)

An outstanding new red developed at the University of Arkansas. A cross of Rutgers X Pan American. Large bushy vines, inherited from its Rutger parent possess even greater foliage density. Fruit yield, much higher, averaging only slightly smaller than Rutgers in size. Greater globular depth of fruits, possess the Rutger characteristic of ripening to a deep red from the interior outward. Fruits are meaty without a core, mild, semi-acid and somewhat sweet in flavor. The juice is quite sticky, indicating sugar content. Maturity in season with Rutgers, but ripening first clusters a few days ahead of its parent. We find this variety worthy of its name, "Fortune," showing fully one-third greater fruit settings and yielding ability than Rutgers. Very important as a combination green-wrap and canning variety. Its resistance to fusarium wilt, high fruit setting ability and dense foliage will adapt Fortune to most of the southern states.

Pkt.  $\frac{1}{8}$  oz. 25c;  $\frac{1}{4}$  oz. 40c; 1 oz. \$1.10;  $\frac{1}{4}$  lb. \$3.50; 1 lb. \$12.50



## PONDEROSA (Red) (72 Days)

Super Argentina Strain

A large-fruited strain of Ponderosa obtained from Argentina. The preferred canning tomato in their country. Vine growth extensive, healthy, very dense foliage and exceptionally rapid growth. Fruits average very large, typically Ponderosa in shape;

very fleshy without a core, ripening to a dark red color. Its highly acid flavor and fine red color make this strain very adaptable for the canning industry.

Pkt.  $\frac{1}{8}$  oz. 25c;  $\frac{1}{4}$  oz. 45c; 1 oz. \$1.75;  
 $\frac{1}{4}$  lb. \$6.50

## RUTGERS (Indiana Strain) (72 Days)

A superior strain of Rutgers, re-selected and supervised at Purdue University. Slightly earlier and much more productive than the original 290 strain as it came from New Jersey. Fruit quality and color likewise are greatly improved. Fruits are smooth, slightly flattened at the stem-end, deep red color ripening from the interior outward. Thick walls, small seed cavities

with very few seeds form very solid fruits. Plants are large, thick stems with dense foliage protecting fruits from sunburn. To get maximum yield from Rutgers, soil must not be over supplied with nitrogen. A heavy application of phosphate is recommended to insure early ripening and obtain the entire harvest.

Pkt.  $\frac{1}{4}$  oz. 25c; 1 oz. 50c;  $\frac{1}{4}$  lb. \$1.75;  
1 lb. \$5.50

## SOUTHLAND (74 Days)

A wilt and blight resistant variety developed at the Regional Vegetable Breeding Laboratory at Charleston, S. C. Southland is a standard type, general purpose, red tomato, ripening in season with Rutgers and Marglobe. About equal to Rutgers in size, but slightly more oblate. Fruits are very smooth, extremely solid and meaty with a very tough peel, holding up for unusual lengths of time after ripening. Its tough skin gives very high resistance to

cracking. Southland is a fine green wrap and shipping variety. Vines are upright, quite dense and slightly more open than Rutgers at ripening time. Southland is resistant to fusarium wilt, early blight, moderately to anthracnose and one form of common potato late blight. For maximum yield and fruit size, Southland requires fertile soil, quite high in both nitrogen and phosphate.

Pkt.  $\frac{1}{8}$  oz. 25c;  $\frac{1}{4}$  oz. 40c;  
1 oz. 90c;  $\frac{1}{4}$  lb. \$3.20; 1 lb. \$11.50



## PEARSON (Improved Strain) (75 Days)

One of the most popular tomato varieties grown in California. Medium-size vines, bushy, self-topping and having dense foliage. Excellent yielder under hot temperatures of large, deep globular fruits, very solid, meaty, ripening to a good red color suitable for canning. It has always been assumed by many that Pearson is too late

in maturity for northern areas. This is not true, for we grow it very successfully, with most of the fruit getting ripe. It is likewise adapted to Florida and many other southern areas. Our northern grown Pearson seed tends to increase the hardness and earliness of this variety.

Pkt.  $\frac{1}{8}$  oz. 25c;  $\frac{1}{4}$  oz. 35c; 1 oz. \$1.25;  
 $\frac{1}{4}$  lb. \$4.50; 1 lb. \$14.00

## LANGADA (80 Days)

A large-fruited late tomato from Greece. Although maturity is much too late for northern areas, we do believe this strain would be of value to extreme southern states. Vine growth is terrific, foliage ex-

tremely dense. Fruits are very large, flat, solid, meaty and set very freely. Its value would only be for local roadside markets or home gardeners in southern states.

Pkt. (about 600 seeds) 25c;  $\frac{1}{4}$  oz. 90c;  
1 oz. \$3.50

## OXHEART (80 Days)

A favorite for home gardeners preferring a mild large-fruited tomato. Giant heart-shaped, pink-fleshed fruits are solid and meaty with few seed cells. Have been

known to reach a maximum size of three pounds.

Pkt.  $\frac{1}{8}$  oz. 25c;  $\frac{1}{4}$  oz. 40c; 1 oz. \$1.20;  
 $\frac{1}{4}$  lb. \$4.50

## SMALL FRUITED AND WILD TOMATOES

**YELLOW PLUM (Super Argentina Strain) (72 Days)**—A much more productive strain, from Argentina. Beautiful plum-shaped fruits grow in clusters six to eight in number. Very mild in flavor; valuable for making eye-appealing, tasty salad dishes and also for preparing mild preserves. Vine growth is vigorous, sprawling, with healthy dark green foliage.

**LYCOPERSICON CERASIFORME (75 Days)**—The oldest species of wild tomatoes, originally discovered along the borders of Peru and Ecuador. Very disease resistant, used for breeding new varieties and a novelty. Small fruits, one-half to one inch in diameter, having two locules or

seed cells, deep globular. Terrific vine growth, sprawling, very dense, reaching maximum spread of about 25 feet.

**LYCOPERSICON PIMPINELLIFOLIUM (75 Days)**—Another strain of wild tomatoes from South America. Considered the smallest tomato that exists. Small fruits seldom larger than one quarter inch in diameter are borne in clusters, each vine bearing fruit by the thousands. The perfect currant-like fruits possess two seed cells and are very mild in flavor. Widely used in breeding work, because of its complete resistance to fusarium wilt and early blight. Vine growth is extensive, very low, sprawling, with very small delicate leaves.

PRICES EACH OF ABOVE THREE STRAINS: Pkt. 25c;  $\frac{1}{4}$  oz. 60c

**GOOD CHANCE FOR A LAW SUIT** against a neighbor who sprays 2-4-D (lazy man's hoe) adjacent to a patch of tomatoes. Even with moderate atmospheric humidity, fumes of the stuff will drift a quarter of a mile and show effects. Tomato plants so effected in their early, fast growing stage are stunted. The demon has been at work when you see ends of perfectly healthy branches curl and twist.

**MOST PECULIAR REPORT** came from a tomato grower using our seeds during 1952, located in the middle west area. This gentleman went on to tell of the most gratifying results with several of our new varieties, then ending his report, requesting that we do not print his fine experience with the special strains used in our forthcoming new catalogue. His explanation was: "There are eighty gardeners in this

community and the market is easily flooded." The moral of this report: beware of Gleckler's tomato seeds, the market may be flooded.

**TOMATOES ARE TRULY AMERICAN**—Both the tomato and the Redman were established here many moons before the white man came to play boss and general manager. Even Columbus not only found the Redmen as he came to the American shore, but also tomatoes. We pirates have been using them in increasing quantities ever since. The Aztecs referred to the blushing tomato beauties as Zitomate and were relished highly in their menu. Introduction into Europe came many years later and was prevented by a general European belief the tomato was poisonous, because of being a distant relative to the nightshade.



# Exploring the Seed World

WITH GLECKLERS

Through our continuous search for new and improved strains of tomatoes and our contact with cooperators and investigators in 30 foreign countries, strange and rare species of vegetables and fruits are brought to our attention. In this new section of our catalogue seeds of many rare species of plant life will appear as soon as we are able to secure them. Watch this new section for some of the strangest forms of plant life imaginable.

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## NARANJILLA (*Solanum Quitoense*)

Pronounced "Naranheelya," a relative of the tomato family, native of Ecuador. The native name of Naranjilla means "little orange." Large bushy herbaceous plants attain a height of 6 to 8 feet. Extremely large leaves sometimes 16 to 18 inches long with dark green upper surfaces and light green lower surfaces with scattered violet spots. A very ornamental plant, the leaves, branches and fruit characteristically being covered with a light fuzz. Plants bear continuously in frost-free areas, and start bearing 14 months after transplanting the seedling, and continue to fruit up to about 2½ years. Fruits are profusely borne, about half the size of a large orange. Juice from the fruit is the most popular in Ecuador, served at cafes and hotels, similar in manner we serve tomato and orange juice here in our states. The juice is a very healthy drink, having a very high content of pepsin, protein, phosphate and magnesium. The fruits are most peculiar in that when ripe the rind is orange in color with a light fuzzy covering and the inside mature color is green. The juice when extracted is a most beautiful pale green. Flavor is best described as a combination of orange and pineapple with a dash of almond—the most tempting, delicious taste imaginable. A real sensation used in flavoring ice cream and something really "out of this world" served in cocktails.

In preparing the juice, the pulp and juice are removed from sliced halves, placed in a sieve and forced through with a spoon, discarding the seeds and fibrous pulp. It usually requires



two fruits per glass, adding about one spoonful of sugar and filling the rest of the glass with water. As a variation in flavor, a beaten egg may be added, including a small amount of water. For cocktails use gin instead of water, or in regulating the desired strength, dilute the gin with water. A beaten egg likewise added will again give a different flavor. As with all fruit juices, chilling improves the taste and delightfulness.

Our strain is the largest fruited and most deliciously flavored to be found in Ecuador. A trial of Naranjilla is urged for areas having very light frosts, or they may also be grown in a greenhouse. Plants are easily started from seed and grow very rapidly

**Pkt. (about 25 seeds of tested viability) 50c**



## ACHIOTE SEED

A small shrub-like tree, botanically known as *Bixa orellana* (annatto dye) grows about 8 feet in height, native in Ecuador. When mature bears seed covered with a very fine, red dye powder. Being perfectly harmless and tasteless, is used to color soups and other foods. Just a dash of it produces a delightful shade of yellow in soups, giving a tempting appearance as though loaded with butter.

The Inca Indians, such as the one at right belonging to the Colorados tribe, paint their faces and bodies, even their hair a bright shade of red, using the Achiote seeds. The lady in the photo is known as Chola, meaning she is of mixed blood—part Inca Indian and part Spanish. Her lips are painted with the use of the Achiote seed, an excellent form of lipstick, equally as good as our commercially manufactured types, for any shade of red may be secured depending on the amount used. This lady owns a restaurant at the edge of a jungle and persuaded the well dressed Colorados Indian to pose for this photo. A color shot would describe much better. However, he is not wearing a hat, but his hair is pasted stiff with Achiote paste. The circular crown is made of thread. Formerly they used twisted jungle cob-webs in place of thread. The bracelets are of solid beaten gold, skirt is their usual mode of dress and color in this photo is red and white. Women dress similar to the men, except their hair is worn long. This man's face and entire body is dyed a brilliant red with Achiote seeds. Black stripes are painted over the red across his face. Method of applying is crude, simply taking a handful of seeds, spitting on them repeatedly, rubbing them together, then rubbing their hands over their hair, face and body, repeating over and over again. The Colorados tribe claims the Achiote color on their skin wards off all kinds of insects. Their Brujo (medicine man) tells them the use of Achiote paint is a religious symbol, that they are "blood worshippers" of their ancestors.

The shrub bearing the Achiote seed matures very rapidly, producing seed in a single season. By starting the seed indoors in a flower pot or flat in the late winter months, then set out when frosts are past, can be grown and will produce seed in most of our states. Ovate leaves are six to seven inches long. Color of the flower ranges from pink to a deep rose. Fruit of the plant is the seed, bunched in sort of a capsular form.

**Pkt. 25 seeds 50c**







Farming in Ecuador still remains crude and primitive. The above photo shows a typical Inca (Quichua) Indian farmer plowing with oxen and his iron-tipped, forked stick plow in the highlands of the Andes Mountains in Ecuador.

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### QUINCHE CORN

The original Inca corn from the Andean highlands of the Andes Mountains, handed down for untold centuries, is considered the great grand-daddy of our present day corn. Quinche corn is one of the common crops grown by the Inca farmer, shown in the above photo. Maturity is about 120 days from seed in the highlands of Ecuador. This late maturity is no doubt due to temperatures rarely going above 65 degrees, even though located nearly directly on the equator, which is due to the high elevations reaching as high as 12,000 feet. Plants are very resistant

to cold and even able to withstand light frosts. Stalks grow from 9 to 14 feet high, some even higher. Big ears have large kernels, ranging from a very pale yellow to white in color. Very nutritious. While it has excellent food value for cattle, it is also used in Ecuador as sweet corn and has a delicious flavor as "corn-on-the-cob." Quinche corn is an interesting species to grow and study to see the original corn (maize) preserved and still the same through many passing centuries. For proper pollination plant two rows, even though rows are short.

**Pkt. ½ oz. (about 50 kernels) 25c**

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### ECUADOREAN MUSKMELON (Climbing Type)

A decidedly different type of muskmelon than is grown in our states. Flesh resembles the common honey dew melon, but fruits attain much greater size. The flavor is really delicious. Their climbing habit necessitates training up off the

ground on a trellis or garden fence. They require a friable fertile soil and sunny location. Seeds are much larger than the ordinary muskmelon. Present supply of improved seed is extremely small.

**Pkt. (12 seeds) 50c**



## TABLE COWPEAS (Lubia)

An edible cowpea from Israel. Tender, crisp, stringless, excellent bean-like green pods grow 20 inches and sometimes longer. Delicious prepared like stringbeans. Immune to rust, bear for a long period. Large, beautiful sweet pea-like blossoms

are a light pink tinged with lavender. Having a climbing habit, they must be trained on poles, a fence or trellis. For maximum yield, 3 or 4 seeds are planted in hills when soil has warmed up, spacing a yard apart in both directions and without thinning out.

**Pkt. (about 25 seeds) 25c**

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## EDIBLE JUTE

A strange type of spinach, botanically known as (*corchorus olitorius*, tiliaceae) from Arabia, called in Arabic "Melukhiye." Very popular in Arabic countries as summer vegetable greens. A quick grower. The seed is sown broadcast in small beds, which are irrigated. Plants are slender, tall and marketed by cutting just above the ground and putting in small bundles as shown in the photograph. Average marketable length is about two feet. The leaves and tender growth are cooked like spinach. Due to its rapid re-growth, several cuttings may be harvested in one season. Being an annual in maturity, this rare form of spinach can be grown in most of our states.

**Pkt. 25c; 1/8 oz. 50c; 1/4 oz. 90c**

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## CHILEAN HAND MELON

A new and rare midget muskmelon from Chile, known in Spanish as "Melon de mano Chileno."

The melons attain a size of only a large apple and are equal if not superior in flavor to our finest cantaloupe. Very small seed cavity, extremely small seeds. Originating from a temperature zone in Chile, it has also been successfully grown in the tropics, proving a wide adaptability under different climatic conditions. Now

the New Hampshire Midget Watermelon, recently introduced, can have a companion in your refrigerator, by planting this new Chilean Midget Muskmelon. We were able to import only a very limited supply of this seed to list in this season's catalogue. **Pkt. (about 12 seeds) 50c**

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## INSECT PROBLEM IN ECUADOR

Another proof that nature has a balance and able to keep normal functional proportions when left to take its course is proven in the undeveloped and primitive country of Ecuador. A land where chemical fungicides and insecticides are virtually unknown, the Ecuadorean's garden is fairly a roaming paradise for small harmless lizzards of the chameleon species which used to be so popular in our states years

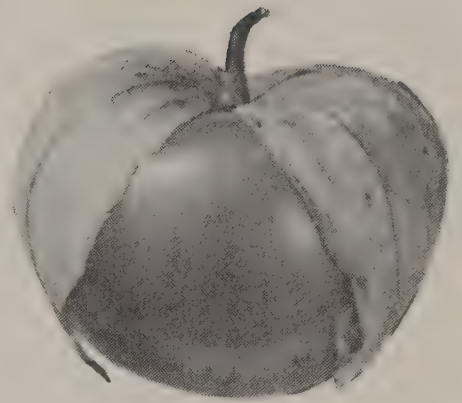
ago as live ornaments on the coat lapel. The odd creatures of all shapes and sizes, sometimes 18 inches in length, seem to be attracted to gardens, knowing they are a haven and lure for insects, which they primarily live on. With their long tongues and sticky substance on the end they creep up close enough, the tongue darts out and empales the insect or worm. Thus the lizzard is a guard over Ecuadorean gardens.





## JUMBO HUSK TOMATO

Very popular vegetable from Mexico, known in Spanish as "Tomate de Fresadia." Belonging to the tomato family, fruits are very similar with the exception of being enclosed in a husk. Fruit interior completely solid without seed cells and with a very sweet non-acid flavor. This is a jumbo-size strain, often reaching more than two inches in diameter. The husk is a natural protectant against sun scald and even heavy frosts. Maturity is about 65 days, bearing continuously for a long period. Large bushy plants appear similar to the common ground cherry, but much larger. Very easy to grow and adapted to most states. Seed is sown in a flat and seedlings transplanted the same as common tomatoes. The Mexicans combine the fruit with hot peppers in preparing a delightful salad, counteracting much of the hotness of the peppers.



Pkt. 25c; ¼ oz. 90c

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## YARD LONG BEANS (Black Seeded)

A new strain of super-long pole beans, pods attaining much greater length than the common brown seeded strain, now listed by several seed companies. This super strain originated from South American, the

actual origination of the brown seeded strain. If you like to experiment in your garden, try these super-long string beans on good rich soil and watch the pods compete with a yard stick.

Pkt. (about 20 seeds) 25c

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## THOSE STRANGE ISLANDS

About 600 miles off the coast and belonging to Ecuador are a group of small islands known as The Galapagos. It is verily a land of confusion and violent contrasts, for in that area the cold Antarctic Humbolt current blends with the warm currents of the Equator. There on those small islands one can see things that make you rub your eyes. Penguins from the south polar seas rubbing

shoulders with tropical parrots. Population there is very small, which includes a penal colony and a few scattered residents. In a man's yard, one will see an apple tree bearing fruit and within 20 or 30 feet of it an orange tree also bearing fruit. Very often there you can see several square miles of water so teeming with fish that it looks like a solid, but movable body.

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## TOMATOES, THE HEALTH BUILDERS

Just to prove to ourselves that the tomato is as healthy as we always knew it was, the USDA has found that the composition of fresh tomatoes, chemically, is as follows:

Water, 91.1 per cent; carbohydrate, 3.4 per cent; protein, 1.0 per cent; fiber, .6 per cent; fat, .3 per cent; ash .6 per cent. The ash contains calcium, .011 per cent; phosphorus, .026 per cent; iron, .00044 per cent; copper, .00007 per cent.

In the vitamin department, the tomato

has ascorbic acid (vitamin C), vitamin A, niacin and thiamin (vitamin B-1). Forty-five per cent of the dietary allowance of vitamin C for an average man is supplied by one average-size tomato (2½ inches) and 33 per cent of the same man's needs of vitamin A, 6 per cent of the niacin and thiamin he will need plus 7½ per cent of the iron allowance for the day.

The moral to this is: EAT MORE TOMATOES.



## **TOMATO TREE**

**(Cyphromandra Betacea)**

A sub-tropical shrub belonging to the tomato family, originally discovered growing wild in Brazil and Peru, now established in New Zealand as a new and very important market crop. A most interesting plant specimen grown in a large flower pot in the home, greenhouse, or may be permanently set outdoors in the extreme southern states. Grown outdoors, the Tomato Tree attains a height of 12 feet and bears for 12 years, sometimes as long as 20 years. Large elephant-ear-like leaves seldom are affected by diseases, being limited to mostly cucumber mosaic and Tomato Tree mosaic, both of which are virus diseases which are not very important. The trees are pruned and trained similar to other orchard culture. Cuttings may be taken and re-rooted, in which case the growth results in low bushy form. Plants started from seed bear lightly in about a year and much heavier the second year. Length of fruiting season is very extended. Medium size, plum-shaped fruits hang in clusters. Very firm flesh and tough skin allow long distance shipping without bruising. The fruits are very versatile, for they can be used in salads, savory dishes, as a vegetable and delicious for desserts. The skin is unpalatable and may be easily peeled by immersing in boiling water.



The Tomato Tree makes a very attractive and interesting specimen for the home or greenhouse, especially if grown in large flower pots, as shown in the photo, and placed in front of opaque glass panels at the front door entrance, presenting a beautiful greeting with their large glossy-green leaves. Southern states, having only light frosts, may grow them outdoors similar to citrus crops.

### **Choice of Tree Strains:**

**"RED"**—The common standard strain, purplish red fruit, acid flavor.

**"GOLDEN GEM"**—A new hybrid recently developed, beautiful golden red fruits, mild flavor, light colored seeds.

**"YELLOW"**—Mild flavored, yellow flesh, yellow seeds.

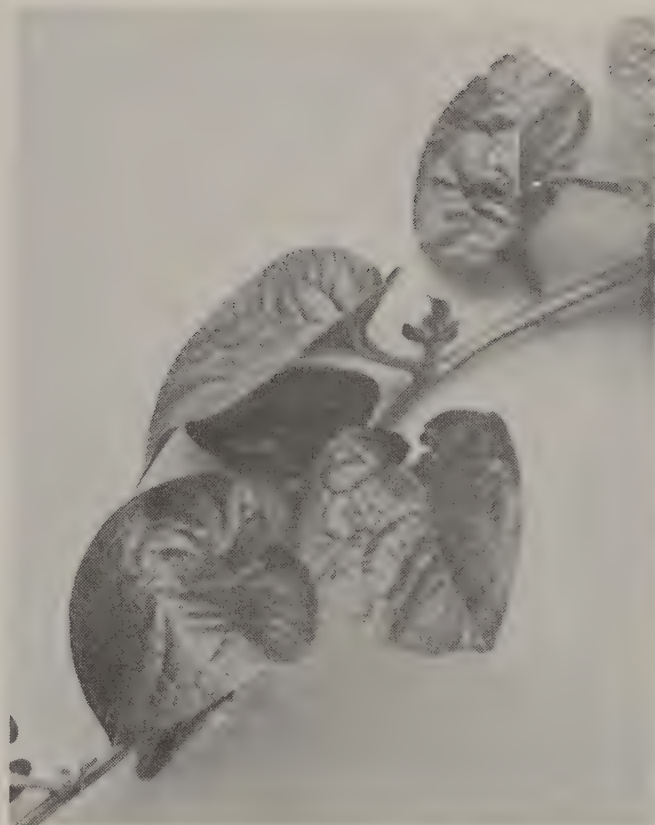
**Pkt. 25 seeds; any of the above strains, 50c.** No mixed packets or sold less than 25 seeds per packet of any strain. Cultural instructions included with each packet.

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**NEW CHEMICAL CONTROLS DAMPING OFF IN TOMATO AND VEGETABLE PLANTS**—An effective method of controlling damping-off of tomato and vegetable seedlings has been developed at the Connecticut Agricultural Experiment Station, according to E. M. Stoddard, station plant pathologist. Oxyquinoline compound is dissolved in water that is used to moisten the soil in the seedbeds is the chemical that does the job. It is usually applied as one of the periodic waterings the beds receive in ordinary practice. The benzoate and sulphate forms have proven

equally effective. The pure material can be dissolved at the rate of one level teaspoonful to three gallons of water. If a commercial oxyquinoline preparation is substituted, be sure to follow the manufacturer's directions, Stoddard advises. A single application shortly after the seedlings appear is sufficient for control. The compound also checks damping-off once it is present in the seedbed. Experiments show that the material is not injurious to vegetable and flowering plants, except those of the crucifer family, such as cabbage, radishes and turnips.





## **MALABAR SPINACH**

### **(Climbing Type)**

A peculiar form of spinach, known botanically as *Basella Alba*, from India. A very fast grower. This new kind of spinach has distinct advantages. All the ground you need is a few inches near the house in which to plant a few seeds. Two vines are sufficient to supply a small family all summer. Ornamental, also, train them over the front door where they are handy to cut off if you like. Being off the ground this spinach is always clean and not necessary to repeatedly wash and pick over. Big thick, fleshy leaves are cut off together with whatever length stem needs pruning to keep the plant in bounds. Stems that seem too tough to eat can be put back in the soil and rerooted. Soon there is more tender spinach growing. In India the poorest villager is able to raise a few vines of it to eat along with his plain boiled rice. Indians have a saying which sets forth the best thing in its class. It loses by translation; the following is part of it: "The best thing among men in mui or (me)." "The best thing among fish is rui or (rui fish)." "The best among greens is pui (this climbing spinach)." "Pui" is considered not only a great delicacy, but it is deserving of honor as a useful plant. Planted beside the Indian's cottage, where he can watch it, soon scrambles all over his thatched roof. Thus his thatched house becomes a veritable garden with various gourds and pumpkins among the spinach. That way they are safe from the depredations of cows and goats, which are left to roam for food. Monkeys, now and then, have to be shooed off, but they really prefer peas and tomatoes if they can find them. An earthen pot upside down on a pole, especially if it has some white dots on its bottom, averts "the evil-eye." This climbing spinach may be cooked as you prefer, but if you wish to taste the real Bengali version, cook it with chopped onions and hot chillies, then fry in a little mustard oil.

Pkt. (25 seeds) 50c.

## **BEST TOMATOES SINCE BOYHOOD**

I have had the best crop of tomatoes (Peron) last year, ever been raised. It rivaled crops raised when I was a boy.

Many thanks for your tomatoes.  
April 12, 1953

R. F. Clendenen, Renick, W. Va.

## **DID NOT SPRAY—NO BLIGHT**

I had wonderful luck with your Peron tomatoes last year. We did not spray at all and had no blight.  
Jan. 20, 1953

Mrs. Milo Hayner, Troy, N. Y.



## SUGAR CORN

### Multi-eared

Maturity 95 days. The sweetest and most delicious corn grown. Very unusual for its habit of producing 3 to 6 ears per stalk. Photo shows a stalk which bore 8 ears, indicated by the numerals. Very leafy stalks grow 7 ft. tall. Ears grow up to 7 inches long, having 8 to 12 rows of pure white kernels on a thin white cob. The flavor of this sugar corn is a real taste sensation. It requires fertile soil and be planted as soon as frost danger is over. Plant seed in rows 30 to 42 inches apart and about one seed to the foot in the row, then thinning out to about one stalk every two feet or more. At least two rows must be planted side by side to insure good pollination. Having a pronounced suckering habit, it is very important to pull off all suckers about two times during the growing period.

Pkt. (2 oz.) 50c; ¼ lb. 90c.

## WASHINGTON

I must say a few words in commendation of the lovely "Peron" tomato.

I ordered a packet of your Peron seed, every one came up, I believe, and I gave plants to all my friends that wanted them. Such compliments as I received should certainly be passed on to you.

I'm sorry I don't have a bigger place to raise more lovely tomatoes such as you have but believe me, we would have no other.

Mr. L. S. Morrell  
Seattle, Wash.

March 20, 1953

## MARYLAND

The seed from your Peron I received last year were everything that could be expected of a tomato.

Col. John H. Holder  
Abingdon, Md.

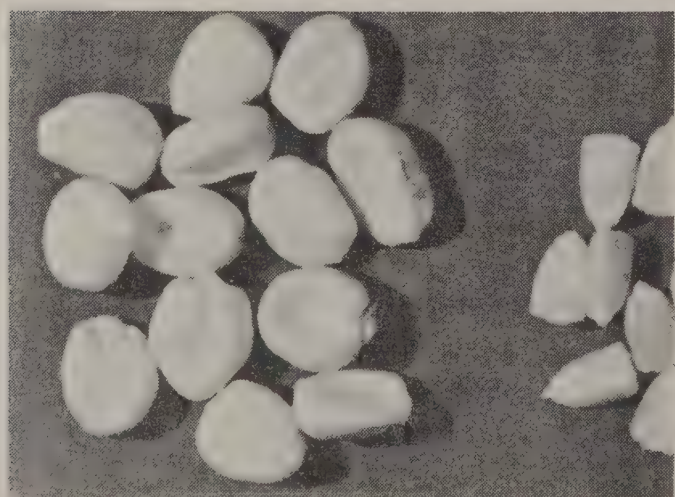
Feb. 16, 1953



## QUINCHE CORN

### Inca Strain

Some idea of the enormous size kernels of the ancient Inca corn can be judged by the comparison in the photo. Smaller grains are the common hybrid type. Large plump kernels the Inca strain. The latter differs greatly also from our domestic strains, by the soft flaky interior, making it very palatable for stock and wonderful in grinding for corn bread. It is known our present day hybrid corn does not have the food value, that open pollinated varieties had years ago. This is born out by the tremendous use of mineral supplements to get



profitable gain in livestock. Organic gardeners will welcome this corn in their gardens to grow and produce nutritious corn meal. Seed is listed on a preceding page.





### **ROOIKRANS BUSH BEANS**

52 days. A newly developed string bean from South Africa. Fleshy, thick pods are 6 to 7 inches long, brittle and crisp without any fiber what so ever. Perfect for deep freezing and whether frozen or canned, always are crisp and tender, never rubbery. Flavor is delicious, having a distinct butter like taste. Harvesting stage is a medium green. Recent tests at Cornell University in New York vegetable trials created an unusual interest in this new bush bean, so much so, that a quantity of pods were frozen and displayed at their seed school. Highly resistant to rust and because of its origin, indicates its resistance to drouth.

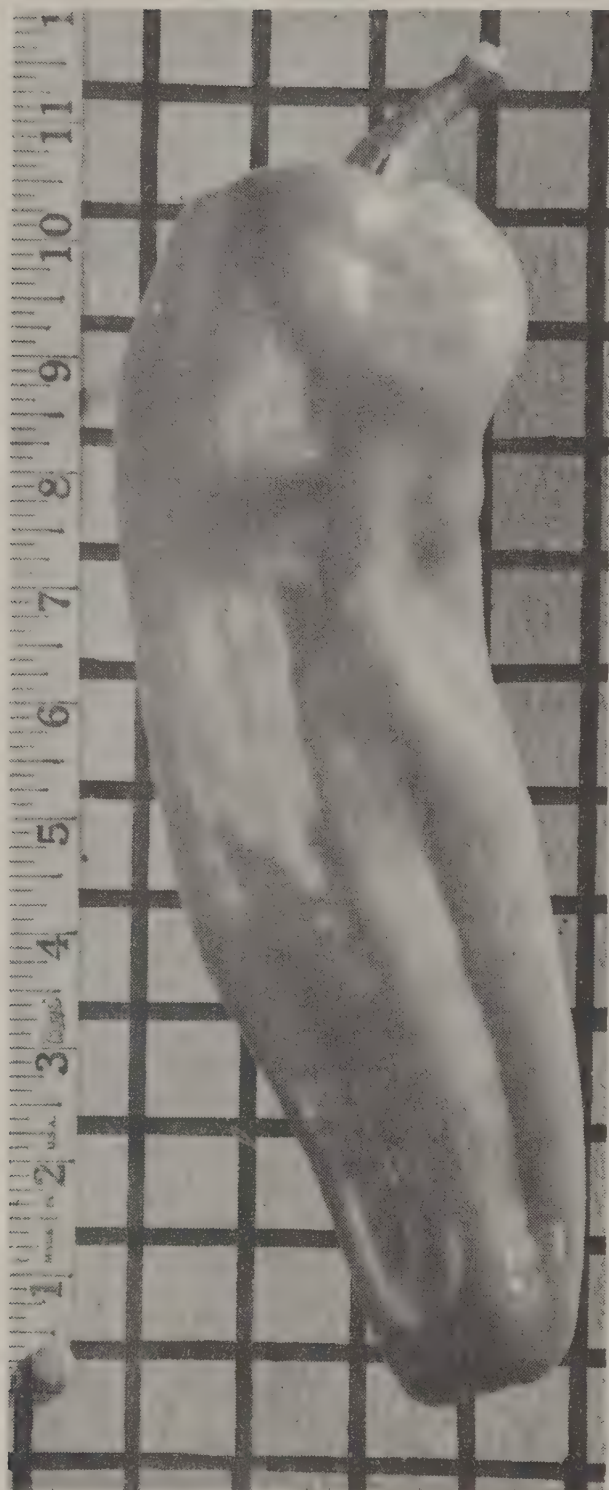
Pkt. 2 oz. 50c.

### **HYBRID 46 WHEAT**

#### **131 Bushels Per Acre**

We are one of three concerns in the U. S. testing this year a new strain of wheat, known as HYBRID 46, which broke a world's record yield in England of 1952, the place of its origin. From a measured 9 acre field by a licensed surveyor and producer having a sworn affidavit as to correctness of yield, an all time record of 131 U. S. bushels per acre was set. Its ability to yield so heavily arises from its complex breeding, resulting in an extremely stiff short straw, able to stand up under very high fertilization without lodging. Bold, plump, medium soft red kernels are over twice the size of our common strains. The world's record plot received over a ton per acre of commercial fertilizer mostly applied on a preceding crop of potatoes. We have given our two acre plots every advantage and simulated the English method of production and await results late in August, 1954. Our 1955 catalog will give a report.





**Prof. Piovano and his Aconcagua pepper plant.**

## **THE GIANT ACONCAGUA PEPPER**

Recently developed by Prof. Abelardo Piovano, vegetable crops specialist at the National University of Argentina. Considered the largest pepper in the world, it was named after the highest mountain peak of the Andes (22,834 ft.) and likewise the highest of both South and North America.

Huge, long conical (Hungarian) shaped fruits attain a size of 2½ inches in diameter and many times over 10 inches long. Pepper in the photo weighs 12½ ounces. Unusually thick fleshed, crisp, mild sweet flavor, very rich in vitamins. Color ripens to a light yellow for

harvest and bright red at maturity. The plant grows into a peculiar conical shape, increasing in foliage density as upward growth continues. It is virtually necessary to lift the leaves to see the fruit. We are offering seed this season only on a limited experimental basis, as it was found necessary to reselect in the season of 1953 to get a more fixed true strain.

Pkt. (about 50 seeds) 50c.

## **APPEARING IN 1955 CATALOG**

Several types of ornamental peppers, beautiful purple leaf strains, squash shaped fruited strain and a black Cuban cluster pepper, very rare.

## **PERON PLANTS JUMP OUT OF GROUND**

I received seeds of Peron (Sprayless Tomato) on Monday and planted them same day, they were up before Saturday. I never had tomato seed to come up so quick.  
May 22, 1953

**Mr. Joseph Cook, Christ's Home, Warminster, Pa.**



## THOSE REPORTS

On our seeds and interesting catalog, we feel obligated to reveal a few of them, from the hundreds received in a single year. To publish all of them is not economically possible.

### TOMATO TESTAMENT

I had the good fortune to scan what I'd call your Tomato Testament, for the first time lately and as an amateur botanist, I'd say it is an amazing document. Our florist, Miss Grace Fisher, said she had such a catalog and soon thereafter I begged the loan of it.  
Jan. 31, 1953

Dorothy K. Neill, Vergennes, Vt.

### A CONTRIBUTION TO MANKIND

Last year I bought seed from your Peron Tomato and had my greenhouse gardener raise them potted. I planted 60 plants for myself and gave the rest away to my friends. The reports and results were fantastic.

I remembered as a boy when a tomato was plucked from the garden, the flavor was so good and tasty. Now for years that flavor has been missing.

You don't know the thrill and satisfaction our family and friends had when they harvested their first Peron tomatoes. The tasty flavor was a thrill; second, the color when sliced on china dishes (beautiful); third, for canning, superb; fourth, such long keeping quality.

I really had a bang out of some of my friends who really were critical—believe me when you can get a rise out of some people—that is something.

So I thank you for your contribution to mankind for such good seeds.

May 13, 1953

Mr. Ted E. Schmidt, St. Paul, Minn.

### TOMATO RAISING SUCCESS WITH PERONS

I had marvelous success with the last Peron tomatoes that I raised. The Peron plants made tomato raising on my farm a success rather than a questionable venture.

June 22, 1953

R. F. Clendenen, Renick, W. Va.

### PERONS NICEST EVER RAISED

I raised some of your Peron Tomatoes last year from seed. I never had nicer tomatoes and even in a year when most people's tomatoes in this section were struck by blight and other tomato ills.

Feb. 12, 1953

Miss Gladys M. Purdy, Ossining, N. Y.

### PERONS PRODUCE IN SPITE OF DROUGHT

I shared my Peron Sprayless plants with several friends and neighbors last year (1952). All reports were unanimous on Perons performance, in spite of the drouth, makes it most desirable for this section of Missouri. As to flavor it is most delicious.

Jan. 29, 1953

Mrs. G. N. Melson, Sr., Mexico, Mo.

### FINE IN MARYLAND

Used your Peron seed last year, they were very fine.

Jan. 28, 1953

John N. Bentley, Sandy Spring, Md.

### PERON IN CONNECTICUT

I raised plants from your Peron seed last year with excellent results.

May 10, 1953

Mrs. R. E. Mygatt, Stamford, Conn.

### PLEASED IN VERMONT

I was very much pleased with Peron tomatoes last year.

March 9, 1953

Mr. Geo. M. Tucker, Montpelier, Vt.

### PERON, FIRST PRIZE IN NEBRASKA

I was pleased with your Peron tomato last year, took some to the county fair and won first prize. This makes 2 years in a row I have won with tomatoes from seed purchased from Glecklers.

March 2, 1953

Mr. Chas. Buntgen, David City, Nebr.

### PERON SUCCESSFUL AT HIGH ALTITUDES

Just a note to let you know about the tomato plants we grew last year. We had the nicest tomatoes we've had in many years. Our town is located 30 miles north of San Francisco, Calif., and the nights get quite cold, sometimes dropping to 50 degrees (above). Your Athens and Peron did wonderfully well.

Feb. 20, 1953

Pearl Blanchette, Novato, Calif.



## **SURINAM CHERRY**

Botanically known as *Eugenia uniflora*, also called Pitanga. A tropical shrub or small tree with white fragrant flowers, bearing crimson edible berries and having a sweet spicy flavor. Foliage is glossy green, wine color when leaves are new. The fruit is edible when ripe and very ornamental. Very fine for jam, jellies, sauce or pies. As fruit ripens it turns from green to yellow, then orange and finally to a deep red which is the edible stage. It makes a very attractive plant when grown in flower pots.

Pkt. 25c (about 15 large seeds); 1 oz. \$1.00.

## **PIGEON PEAS**

Botanically known as *Cajanus Indica*, commonly grown in India, New Zealand and other tropical countries. It is widely cultivated because of its nutritious seeds being very high in proteins. Can be cooked while tender as garden peas or with a bit of bacon or in stews. It is perennial, although can be treated as an annual in more temperate zones. In areas having only light frost the trees grow 10 ft. high and live 3 or 4 years. Bearing starts very early. The purple-spotted yellow and orange flowers, bean-shaped blossoms are produced over a long period. Stem, leaves and seed pods are covered with soft velvety hairs. Pods are about 3 inches long, containing 3 to 6 seeds of which are mottled in many colors of white, red, purple, and reddish brown. The trees prefer soil having good drainage.

Pkt. 25c (about 40 seeds); 1 oz. 90c.

### **WE Recommend . . .**

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to the Addresses on the Coupons.

## **IMPORTING ALWAYS UNCERTAIN**

To date and now going to press, our shipments of WHITE CARROTS, GOLDEN WAX PEPPERS and BLACK CORN seeds from Ecuador have not arrived. Those interested may write later in the spring about prices and availability.



# THE GREATER YAM

## PRODUCES

**TUBERS in the trees, TUBERS up the side of a building and up in the attic, at the same time bearing up to 100 POUND MONSTERS under ground.**

The availability of this strange Yam sometimes called THE 10 MONTH YAM (*Dioscorea alata*) was too uncertain for listing in our new catalog, hence this separate sheet. This most interesting species, botanically is unrelated to neither the sweet potato (*Ipomea batatas*) or the common Irish potato. They originate from the West Indies and up to 1918 considerable quantities were imported into New York. Because of a U. S. D. A. quarantine imposed thereafter, the tubers for seed or eating have not been permitted entry because of the danger of carrying insects and diseases. Attempts were made before the quarantine to get them into production in Florida, but then the U. S. D. A. restriction, the lack of seed and now the available tubers are only in the hands of a few hobbyists keeping them in propagation. Maturity requires from 8 to 10 months depending



**AERIAL TUBERS  
LEAVES REMOVED**



**UNDERGROUND TUBER**

on climate to produce fairly good size tubers underground. In the 2nd and 3rd years with continuous favorable growing conditions, in areas with light frosts, 137 pound specimens have been grown. The edible quality of the underground tubers is considered equal or many times superior to the Irish potato. Flesh is white, starch granules average rather large, ranging about the same size as in the white potato, often somewhat triangular in shape when viewed under a microscope.

Its amazing oddity is its characteristic of bearing smaller size tubers in the axils of the heart shaped leaves on 4 angled vines and without thorns or spikes. Vine lengths of 100 feet are not uncommon climbing into trees, up the side of a building or porch and bearing aerial tubers. The producer of these tubers experienced one persistent vine that crawled through a crack in wall of the second story of his garage. To his surprise up there away from all sunlight, was producing tubers. The largest in size reaches a weight of nearly a pound, quality is only fair, flesh is a dull yellow, rather dry when cooked. The vine of amazing ornamental value with its very prolific heart-shaped leaves, as a screen for the porch or as a specimen beside a building. For ornamental and bearing aerial tubers they can be grown in most northern areas with much shorter seasons by starting the aerial tubers late in the winter in large flower pots, transplanting, soil intact, out in the open ground after frost danger is over. Price Postpaid: 2 tubers (1 larger planting size, 1 smaller) \$1.75 including cultural instruction and cooking recipes.

## ORDER BLANK

Please send me prepaid parcel post or best way ( ) sets of aerial tubers of THE GREATER YAMS (1 set consists of one large and 1 smaller size) AMOUNT ENCLOSED; Check \$\_\_\_\_\_

Money Order \$\_\_\_\_\_ Cash \$\_\_\_\_\_

Name\_\_\_\_\_

Please write plainly

R. F. D. or Street\_\_\_\_\_

City & zone No.\_\_\_\_\_ State\_\_\_\_\_

Express office if different\_\_\_\_\_

**GLECKLERS: SEEDMEN**  
METAMORA, OHIO





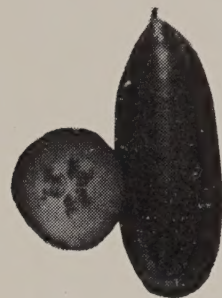


# *New Plant Discoveries*

## **SUPER QUALITY CUCUMBER**

### **From India**

A very unusual slicing type of cucumber, having the most solid and crisp flesh we have ever seen. Interior is completely solid without any cavities and retains its solidness and crispness even to dead ripe. Size averages very large. Skin is extremely thin. We are increasing seed on this rare cucumber for introduction in our 1955 catalog.



## **ANCIENT INDIAN POTATO**

Imagine growing a patch of potatoes without scab, rot or blight and vines that grow so fast even potato bugs get discouraged. Then picture yourself growing an ancient potato, the granddaddy of our present commercial strains, still the same, never crossed, that were grown in the 17th and 18th centuries. Its history and survival in propagation down through the centuries is almost a miracle. Not really Indian in origin, but somehow it entered this country by an explorer who left a few specimens at Nootka on Vancouver Island off the west coast and taught the Indians how to raise them. Its hardiness was really necessary for its survival as the Indians were hunters and not gardeners. Many times extinction threatened to occur because the Indians were prone to neglect them. In years of scarcity they would trade frantically with other coastal tribes for seed. Presently it is being propagated only in about a half dozen Indian gardens in a small area along the west coast of Washington and they have steadfastly refused white man to have any seed of it. This rare and living potato fossil is a long and slender tuber, white as our common Irish strains but abundantly pitted with eyes. Larger specimens reach a circumference of a man's wrist and may attain six to ten inches in length, tapering toward the ends. There always exists some malformation and customarily are no larger around than a shovel handle. Aside from the number of eyes and a slight difference in taste from its modern cousin, the Indian potato differs in tremendous length and weight of vine. In fertile soil with ample moisture, vines will extend six to 12 feet long, completely smothering the ground. A full pail of tubers is not unusual to a hill. For all its prolific tendencies the Indian potato has had a precarious existence, growing despite crude Indian methods of cultivation. Similar to the Indian's maze, a hole was gouged in the ground, a fish in the bottom and a spud on the fish. Only nature looked after them thereafter. Generally the potatoes were scarce among the Indians and were treated as a delicacy. They were buried under the cooking fires and eaten to top off a meal of fish, as we eat our dessert today. Neglect and indifference almost doomed the strain many times, but always there seemed to be an Indian family or two, thoughtful or needy enough to plant a few hills. Through our friendship and cooperation with a minister who married one of the Indian's daughters, we were able to get seed for increase, to be made available in 1955. Without a doubt it will be the first time it has ever been available to any white man since its entry into this country over two centuries ago.



**New**  
**Manalucie (72 Days)**



Without a doubt the most important tomato for greenwrap and shipping trade ever developed. Its development arose from a very complex breeding program, through the combined cooperation of The University of Florida and associated Agricultural Experiment Stations. Being resistant to five different fungus diseases, fusarium wilt, gray leaf spot, early blight, leaf mold and mildly resistant to black spot, it is the first shipping strain to have such high disease resistance and also possess excellent fruit quality. It has consistently outyielded the common Grothers Globe in all of the tests in Florida. Vine growth, very large semi-dense, indeterminate, and very adaptable for staking. Maturity is in season with Rutgers. A notable characteristic is the good fruit distribution all over the plant, seldom having more than three fruits to a cluster. Fruits are of a dazzling deep globular shape, ripening to a beautiful waxy finish. Interior is fleshly, very few seeds, but having many small locules. Color of fruit is a full red ripening evenly over the entire area. Average fruit size of the main part of yield is about eight ounces. Flavor is a very tasty blend of acid, sugar and tomato flavor. We had Manalucie tested in Puerto Rico by one of our co-operators in 1953, reports given show it resisted all the diseases the tropics could give it, where fungus diseases go on a rampage. Manalucie appears to be adapted to greenhouse culture here in the north and we would advise a test.

Pkt. 1/8; oz. 25c; 1/4 oz. 40c; 1 oz. \$1.20; 1/4 lb. \$4.40; 1 lb. \$14.50